HELPING HAND
COOKBOOK II

United Methodist Women
Guilford, Maine
1977

The United Methodist Church of Guilford has a rich and varied history dating from 1834. The present Church body numbering 361 members in a town of 1875 population was formed December 1, 1968, the result of a merging of the Guilford Methodist Church and the United Church of Christ, for many years the Universalist Church of Guilford.

The Universalist Ladies Circle was organzed in 1869. The Dorcas Club published two editions of the Dorcas Cookbook in the early 1920's.

In the Methodist Church, the ladies formed the Helping Hand Society in 1889 which became the Woman's Society of Christian Service in 1940. In 1953, their Helping Hand Cookbook was published.

The ladies of 1977 are members of the United Methodist Women. Helping Hand Cookbook II is the product of their kitchens and those of their friends.

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HELPFUL HINTS

Freeze steak 15 to 30 minutes before cubing.

Preheat broiler before using. Preheat oven before baking unless a cold oven is specified.

Equivalents:

1/8 tsp. garlic powder	-	1 clove
3 tsp.	-	1 Tbs.
16 Tbs.	-	1 cup
1 lemon	-	3 to 4 Tbs. juice
1 cup whipping cream	-	2 cups whipped cream
1 cup canned milk, chilled	-	3 cups whipped
1 cup raw rice	-	3 to 4 cups cooked
4 Tbs. cocoa + 2 tsp. oleo	-	1 oz. (1 sq) chocolate

Recipes using soy sauce do not need salt.

To prevent apples, bananas, peaches or pears from darkening, dip in lemon, grapefruit, or orange juice.

Basic dressing for tossed salad: 2 parts salad oil to 1 part vinegar seasoned with salt and pepper. Always add dressing and toss just before serving. Add tomatoes last to avoid diluting dressing.

Store potatoes and onions in a cool, dry place.

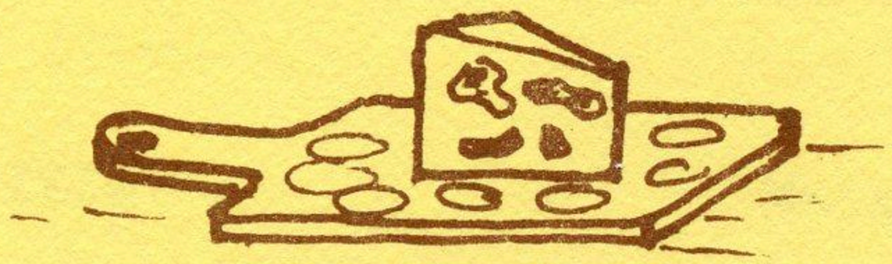
Thaw frozen meat, poultry and seafood in the refrigerator.

Freeze freshly caught fish such as trout in a pan of water. When frozen, transfer to a plastic bag and store in the freezer.

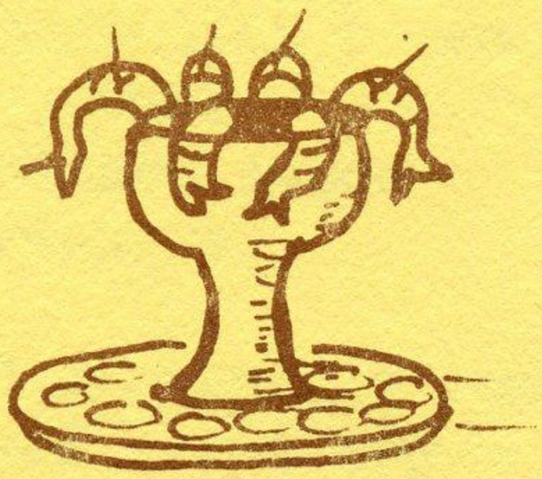
Add raw vegetables to boiling water rather than cold. Use as small an amount of water as possible and cut vegetables in large pieces. This preserves vitamins.

Can Equivalents:

# ½ can	-	1 cup
# 1 tall can	-	2 to 2½ cups
# 3 can	-	4 cups
# 5 can	-	7 cups



Appetizers and Snacks



Come, Lord Jesus, be our Guest;
May this food by Thee be blest;
May our souls by Thee be Fed
Ever on the living Bread.

Amen

CHEESE BALL

Milly Noble

1 8oz. pkg. cream cheese
1 Kraft garlic cheese roll
½ cup parmesan cheese
chopped pecans
½ tsp. worcestershire
pinch of salt
cream

Blend cheeses together. Add seasonings and enough cream to make smooth. Form into a ball and roll in chopped nuts. Chill until firm.

CHIPPED BEEF APPETIZER

Margaret Templet

1 3oz. pkg. cream cheese
1 small jar chipped beef
1/4 green pepper, chopped
1½ tsp. instant onion
garlic powder

Break beef into small pieces. Beat cream cheese until smooth. Add beef, green pepper, onion and garlic powder. Spread in a pie plate and bake at 250° for ½ hour. Serve hot on crackers.

CLAM PIE DIP

Paula Tatko

2 Tbs. parsley flakes
2 cans minced clams
1/4 lb. butter
1 small onion, chopped
1 Tbs. oregano
parmesan cheese
1 Tbs. lemon juice
salt and pepper
3/4 cup Italian bread crumbs
garlic powder
dash tabasco sauce
Ritz crackers

Saute onion, parsley and butter. Add seasonings lemon juice and clams, with their juice. Add bread crumbs and pat into a greased 8" pie pan. Sprinkle with parmesan cheese. Bake at 350° about 25 min., or until brown. Serve with Ritz crackers.

HOT CHEESE SNACKS

Betsey White

½ cup flour
1/4 cup butter
1 jar Old English cheese
garlic powder or chives

Mix ingredients together and form into small balls. Chill. Bake at 450° for 15 minutes or until slightly brown.

CHEESE - OLIVE NUGGETS — Dot Edes

1/4 lb. sharp cheese, grated
1/4 cup soft oleo
3/4 cup flour
½ tsp. paprika
1 to 2 Tbs. water
24 to 30 stuffed olives

Combine all ingredients except olives. Roll out as pastry. Cut into small pieces and enclose each olive, sealing well. Bake at 400° for 10 - 15 minutes. Serve hot.

LANCEY HOUSE DIP — Dot Edes

1 lb. cottage cheese
½ lb. cheddar cheese
1/4 lb. bleu cheese
1/4 lb. cream cheese
dash garlic salt
½ medium onion
½ medium green pepper
½ small pimento
1 tsp. worcestershire
milk

Put all ingredients through a food chopper. Add enough milk to make spreading or dipping consistency. This freezes well in small containers.

SWEET AND SOUR MEATBALLS — Barbara Roullard

1 lb. hamburger
3/4 cup dry oatmeal
½ cup milk
1 Tbs. worcestershire
½ tsp. onion salt
½ tsp. garlic salt
1 tsp. salt
2 Tbs. oleo

Combine all ingredients except oleo. Mix well and shape into tiny balls, making 4 to 6 dozen. Brown in oleo in a heavy skillet. Drain on brown paper. Make a sauce as follows:

1 cup sugar
1 tsp. paprika
½ tsp. salt
3/4 cup vinegar
3/4 cup water
2 tsp. cornstarch
1 Tbs. water

Stir and cook all ingredients except cornstarch and 1 Tbs. water. Cook for 5 min. Mix cornstarch and water and thicken sauce. Add meatballs. Cover and simmer 30 min. Watch to keep from sticking. Can be made the day before and reheated. Also freeze well.

CLAM DIP

Sharon Melia

1 clove garlic
2 3oz. pkgs. cream cheese
1 tsp. worcestershire
½ cup minced clams
1 Tbs. clam broth
1 tsp. lemon juice
½ tsp. salt

Mix well and serve with chips or crackers.

PARTY CHEESE BALL

Sharon Melia

3 5oz. pkgs. Bleu cheese
1 8oz. pkg. cream cheese
1 lb. mild bulk cheese
½ lb. mild cheddar cheese
1/4 tsp. garlic salt
chopped salad olives
chopped walnuts

Have cheeses at room temperature. Blend together using a chopper and then your hands. Add a few chopped olives. Form mixture into a log or ball and roll in chopped nuts. Chill and serve with assorted crackers.

BEEF FONDUE

Eda Fortier

Top round steak (1/3lb. per person)
peanut oil for frying

Cut steak into ½" cubes. Heat oil in fondue pot 1½" deep and very hot. Allow ½ min. to cook rare, more for greater doneness. Dip into sauces.

Sauce #1
1 cup sour cream)
2 Tbs. chopped chives) Mix well together
1 Tbs. horseradish)

Sauce #2
1 cup sour cream
½ cup crushed pineapple, drained
½ cup chopped apple
1/4 tsp. garlic salt
½ tsp. curry powder
Mix well together.

CHEESE FONDUE

Phyllis Perkins

1 lb. cheese, shredded
(swiss, cheddar, or mix)
3 Tbs. flour
1 clove garlic
2 cups dry white wine
1 Tbs. lemon juice
3 Tbs. Kirsh or brandy (opt)
dash nutmeg, pepper, paprika
French bread, cubed

Use a ceramic fondue pot. Dredge cheese with flour. Rub pot with garlic and discard. Pour in wine and set over low heat. When bubbles rise to surface, add lemon juice. Add cheese by handfuls, stirring constantly with a wooden spoon until cheese is melted. Add seasonings. Keep hot over warmer. Dunk in bread cubes with long forks.

CHEESE BALL

Eileen Pushor

6 oz. cheddar cheese
4 oz. bleu cheese
8 oz. cream cheese
1 small jar pimento, chopped
1/4 cup Sherry (opt)
1 Tbs. worcestershire
3/4 tsp. minced garlic
1 Tbs. finely minced onion
1 Tbs. oleo
chopped nuts

Soften cheeses at room temperature at least 1 hour. Blend together thoroughly. Add remaining ingredients and mix well. Form into a ball and roll in chopped nuts. Chill for several hours until firm. Serve with crackers.

WESTERN OLIVE DIP

Dot Edes

1 8oz. pkg. cream cheese
1 tsp. chili powder
1½ tsp. grated onion
½ cup chopped ripe olives
sour cream

Beat together cream cheese, chili and onion. When smooth, stir in olives and enough sour cream to make a soft, smooth mixture to dip. Chill well and serve with corn chips.

MUSHROOM CANAPÉS

Mary Jane Peake

1 8oz. pkg. cream cheese
1 tsp. minced onion
cream
salt and pepper
1/4 lb. mushrooms
(1 small can, drained)
1 Tbs. butter
bread slices

Chop mushrooms fine and saute in butter. Blend cream cheese and a little cream until smooth and spreadable. Add onion and mushrooms, season to taste. Cut rounds or squares from bread. Toast on one side. Spread with butter, then mushroom mixture. Place under broiler until puffy. Serve hot.

SAUSAGE BITES

3 lbs. link sausages
1 cup brown sugar
1 stick butter or oleo
2 tsp. worcestershire

Brown sausages until done. Drain and cut into thirds. Mix butter, brown sugar and worcestershire in a chafing dish and heat. Add sausages. Keep hot to serve.

TUNA PATÉ

1 can solid white tuna
4 slices bacon
1 small onion, chopped
½ clove garlic, minced
1/8 tsp. salt, 1/8 tsp. thyme
1 Tbs. Sherry
1 3oz. pkg. cream cheese
2 Tbs. chopped parsley

Drain tuna. Flake. Brown bacon and drain. Crumble. Saute onion and garlic in bacon fat until soft. Add bacon, onion mixture, thyme and salt to tuna. Put through a food ginder or small amounts at a time in a blender. Beat Sherry and cream cheese until smooth. Stir in tuna mixture and parsley. Pack into a small bowl and chill. Serve with crackers

WIGWARM SANDWICHES

4 slices toast
8 slices tomato
8 crisp bacon slices
4 large turkey slices
2 cups hot medium white sauce
1/4 lb. grated sharp cheese
1/4 tsp. worcestershire
paprika

Make 4 sandwiches in individual casseroles. Place first 4 ingredients in order in dishes. Combine white sauce, cheese and worcestershire until blended. Pour over the sandwiches, sprinkle with paprika and bake at 350° for 8 to 10 minutes until bubbly.

SAILOR SANDWICH

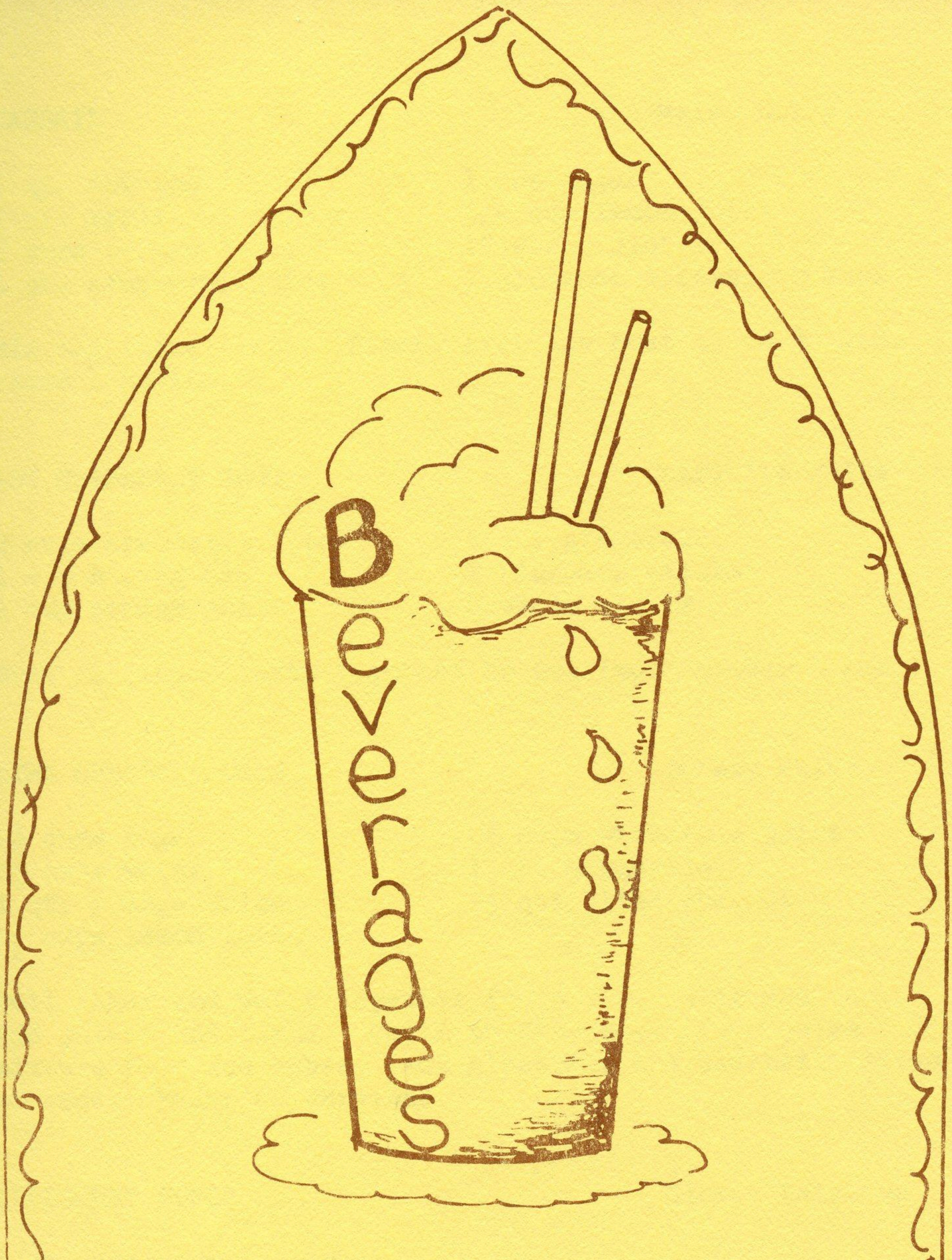
2 slices rye bread
1 Knockwurst
3 thin slices pastrami
1 or 2 slices swiss cheese
Dijon-type mustard (opt)
butter

Toast bread on one side. Spread one piece with butter, then mustard. Lay on pastrami, swiss cheese and the knockwurst which has been cooked and split in half lengthwise. Place under broiler until cheese bubbles. Top with second slice of bread.

CRÔQUE MONSIEUR

2 slices bread
2 slices cooked ham
2 slices swiss cheese
2 Tbs. butter
1 egg
½ cup milk
dash salt, nutmeg

Spread a little butter on bread. Place thin slices of ham and cheese between them. Beat egg, milk and seasonings together. Dip sandwich into egg mixture and fry in butter as for French toast.



For all we have,
And for all we are about to receive;
We give grateful thanks.

Amen

WASSAIL

Melva Haley

1 qt. hot tea
1 qt. apple juice
2 cups orange juice
1 qt. cranberry juice
1 cup sugar
3/4 cup lemon juice
12 whole cloves
3 cinnamon sticks, crushed

Mix all ingredients. Simmer over low heat 15 to 30 min. Makes 1 gallon.

HOT CRANBERRY GROG

Charlotte White

2 cups cranberry juice
1 cup strong tea
1 cup orange juice
1 cup gingerale
2 cinnamon sticks
6 whole cloves

Heat all ingredients together to boiling. Simmer 5 min.

LIME SHERBET PUNCH

Betsey White

2½ cups sugar
2½ cups water
1 qt. orange juice
1½ cups lemon juice
2½ cups pineapple juice
1 qt. gingerale
1½ qts. lime sherbet

Boil sugar and water together for 5 min. Stir and cool. Add juices and blend. Chill throroughly. Pour juice mixture over ice cubes. Add gingerale and sherbet. Serve at once. Makes 60 servings.

CRANBERRY PUNCH

Gloria Leighton

1 qt. cranberry juice
4 small cans frozen lemonade concentrate
5 small cans water
3 qts. gingerale

Mix cranberry juice, lemonade and water. Add gingerale just before serving. To avoid diluting punch with ice cubes, freeze additional lemonade in a ring mold and place in punch bowl.

RUSSELL SAGE COLLEGE PUNCH — Pat Davis

1½ cups sugar
2 cups water
1 bunch fresh mint or
dry mint leaves
1 qt. gingerale
2 cups pineapple juice
2 cups orange juice
1 cup lemon juice
1 cup grapefruit juice

Make a syrup of sugar and water. Cool. Let stand with mint for several hours or overnight. If dry mint is used, strain through cloth before adding to punch. Mix fruit juices together. Add syrup and mint. Add gingerale and ice last, just before serving. Makes 1 gallon.

PINK PUNCH — Joan Mensing

1 pkg. frozen strawberries, thawed
3 6oz. cans frozen lemonade concentrate
1 qt. gingerale
water

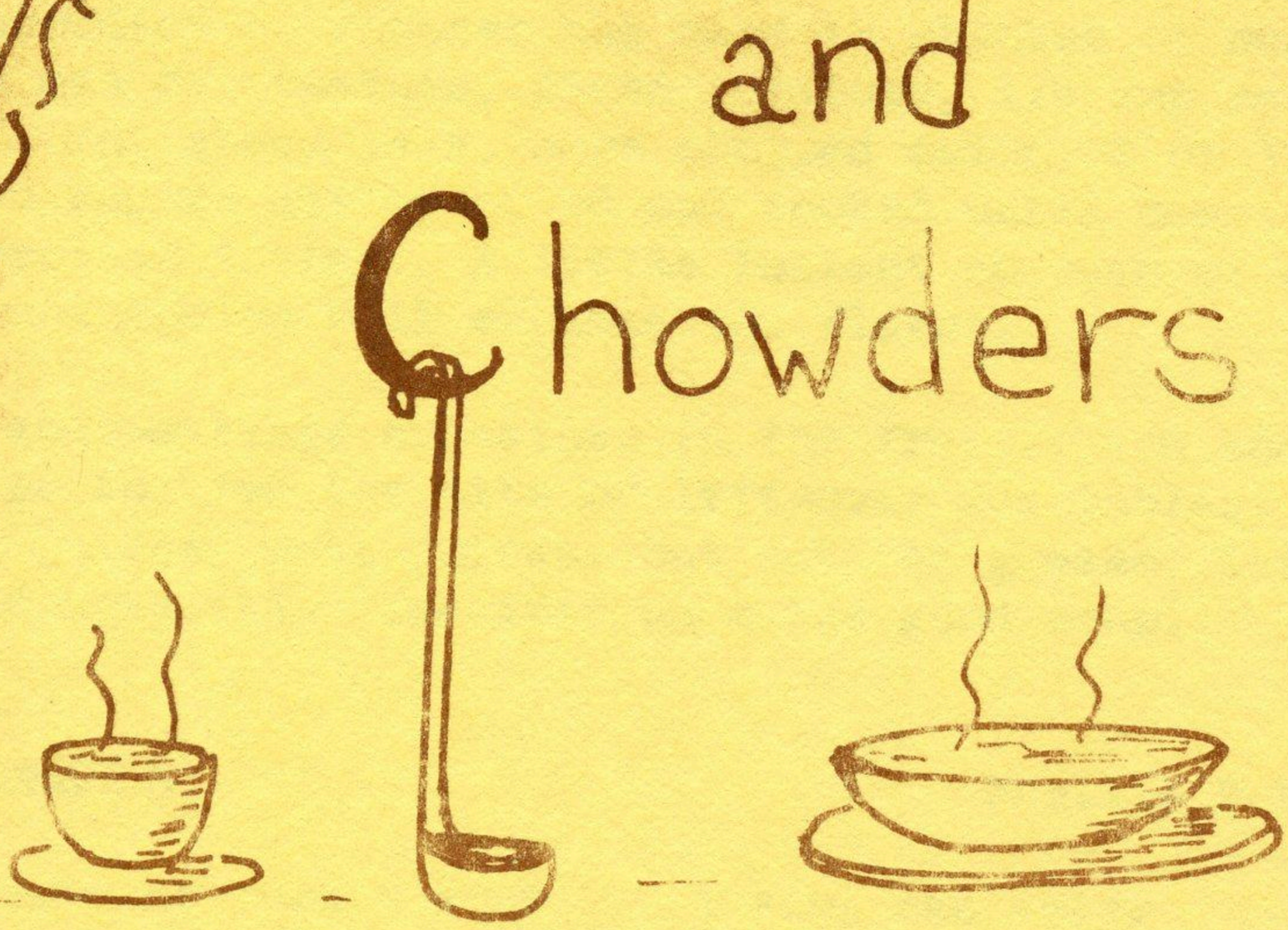
Mix strawberries and lemonade concentrate together. Add water according to amount stated on cans. If a more tart punch is desired, use less water. Chill. Add gingerale just before serving. Makes 32 servings.

GOLDEN PUNCH — Charlotte White

8 cups sugar
8 cups water
2 large cans pineapple juice
4 small cans lemon juice
1 6oz. can frozen orange juice
8 qts. golden gingerale

Boil together sugar and water to make a thin syrup. Cool. Dilute orange juice with water according to can directions. Mix juices together and add syrup. Chill. At serving time mix equal parts of juice mixture and gingerale. Serves 50.

Soups and Chowders



We thank Thee, heavenly Father,
For every earthly good;
For life and health and clothing,
And for our daily food;
Oh, give us hearts to thank Thee
For every blessing sent;
And whatsoe'er Thou sendest,
Make us herewith content.

Amen

SOUP STOCK

Never discard a cahicken carcass or beef roast bones. Leave some shreds of meat on the bones. Place in a large pot with a quart or more of salted water, celery tops, 1 large carrot, chopped, 1 large onion sliced, bay leaf, a few peppercorns, ½ tsp. thyme, ½ tsp. basil, and a pinch of rosemary. Simmer for 1 hour. Strain into another pot. Remove shreds of meat from bones and add to the stock. Discard the rest. Chill until the fat solidifies. Remove and discard. Now add vegetables and seasonings according to whether the base is chicken or meat. A large can of tomatoes, diced potatoes, 1/4 cup raw rice, canned corn, green peas, more chopped onion, 2 or 3 carrots cut into rounds may be added and cooked until done. Taste to correct seasoning. A little instant chicken or beef bouillon granules will enhance the flavor.

Keep a soup-makings container in the freezer and add to it from time to time the bits of left-over vegetables, their cooking juices, meat juices, but not the grease, left-over rice and spagetti. Imagination makes good soup.

PURÉE MONGOLE

Phyllis Perkins

1 can cream of tomato soup
1 can green pea soup
1 or 2 tsp. curry powder
1 soup can water
1 soup can milk

Mix all ingredients together. Heat to just under boiling.

CRAB BISQUE

Phyllis Perkins

1 can asparagus soup
1 can mushroom soup
2 soup cans milk
1 cup light cream
1/4 cup Sherry
1 can crabmeat

Drain and flake crabmeat. Blend soups together and add milk and cream. Stir in Sherry until all is well-blended. Heat to just under boiling. Place a small pat of butter in each bowl. Serves 6 to 8.

OYSTER STEW — Phyllis Perkins

½ pt. oysters
2 Tbs. butter
2 cups milk
salt and pepper

Melt butter in saucepan over low heat. Add oysters and simmer until the edges curl. Add milk and seasonings. Heat to just under boiling. Better made a day ahead. Serves 3.

CLAM CHOWDER — Phyllis Perkins

2 Tbs. bacon fat
1 large onion
2 large potatoes
1 tsp. salt
1/4 tsp. pepper
2 cups water
1 can minced clams
1 cup evaporated milk
1½ cups whole milk

Slice onion fine and saute in bacon fat (oleo will do) in a large saucepan until tender. Add water and the potatoes which have been pared and diced. Add salt and cook 10 min., or just until potatoes are done. Add clams and their juice, milks and pepper. Heat to just under boiling before serving. This is better made a day ahead. Salt pork can be tried out and used for the fat and the crispy pieces added to the chowder. Place a small pat of butter in each bowl when serving.

POTATO SOUP — Phyllis Perkins

6 slices bacon
1 large onion, chopped
4 cups chicken stock
4 medium potatoes, cubed
½ tsp. salt
1/4 tsp. pepper
½ cup cream
1 carrot, grated (opt)

Fry bacon. Drain, crumble and reserve. Keep 2 Tbs. of the bacon fat and saute onion until transparent. Add chicken stock, salt, pepper and carrot. Cook 15 min., or until carrot is nearly done. Add potatoes and cook 10 min., or until they are done. Add cream (canned milk can be substituted). Taste for seasonings. Place a small pat of butter in each bowl. Top with crumbled bacon.

FISH CHOWDER

Amber Michaud
Freda Gaw

2 or 3 slices salt pork 1/4"
1 qt. potatoes, cubed
2 lbs. fish fillet (haddock is best)
1 tsp. salt
1/4 tsp. pepper
2 onions, diced
1 to 2 cups water
milk
butter

Dice salt pork and fry slowly in the bottom of a heavy kettle until golden. Add remaining ingredients and boil slowly about 10 min., or until potatoes are done and fish flakes. Pour in just enough milk to cover fish and potatoes. Heat thoroughly, but do not boil. Add 1 to 2 Tbs. butter. Best if set aside and then reheated.

CORN CHOWDER may be made the same way, omitting the fish and adding 1 can cream style corn before pouring in the milk.

SEAFOOD CHOWDER may be made by adding 1 can tuna, shrimp, oysters, and lobster after the potatoes are cooked.

SCALLOP CHOWDER may be made by substituting scallops for the fish fillets.

ONION SOUP

Phyllis Perkins

2 Tbs. butter
2 onions sliced thin
4 cups consomme or bouillon
salt
French bread slices
cheese, swiss or parmesan

Make a day before serving. Saute onions in butter. Add consomme and salt to taste. Bring to a boil. Remove from heat. When ready to serve, reheat to boiling. Toast bread slices. Use oven-proof bowls if possible. Pour soup into bowls. Top with toasted bread. Sprinkle generously with cheese and place under broiler until cheese melts. If oven-proof bowls are not available, put cheese on toast and put under broiler. Top soup. Or, croutons may be cut from the French bread and sprinkled liberally with parmesan cheese on top of soup.

SOUP GARNISHES

A dollop of sour cream and chopped chives on tomato soup

Popcorn on corn chowder

Crisp, crumbled bacon on cheese soup or chowders

Oyster crackers and soda crackers for chowders

Chopped parsley or chives for any soup

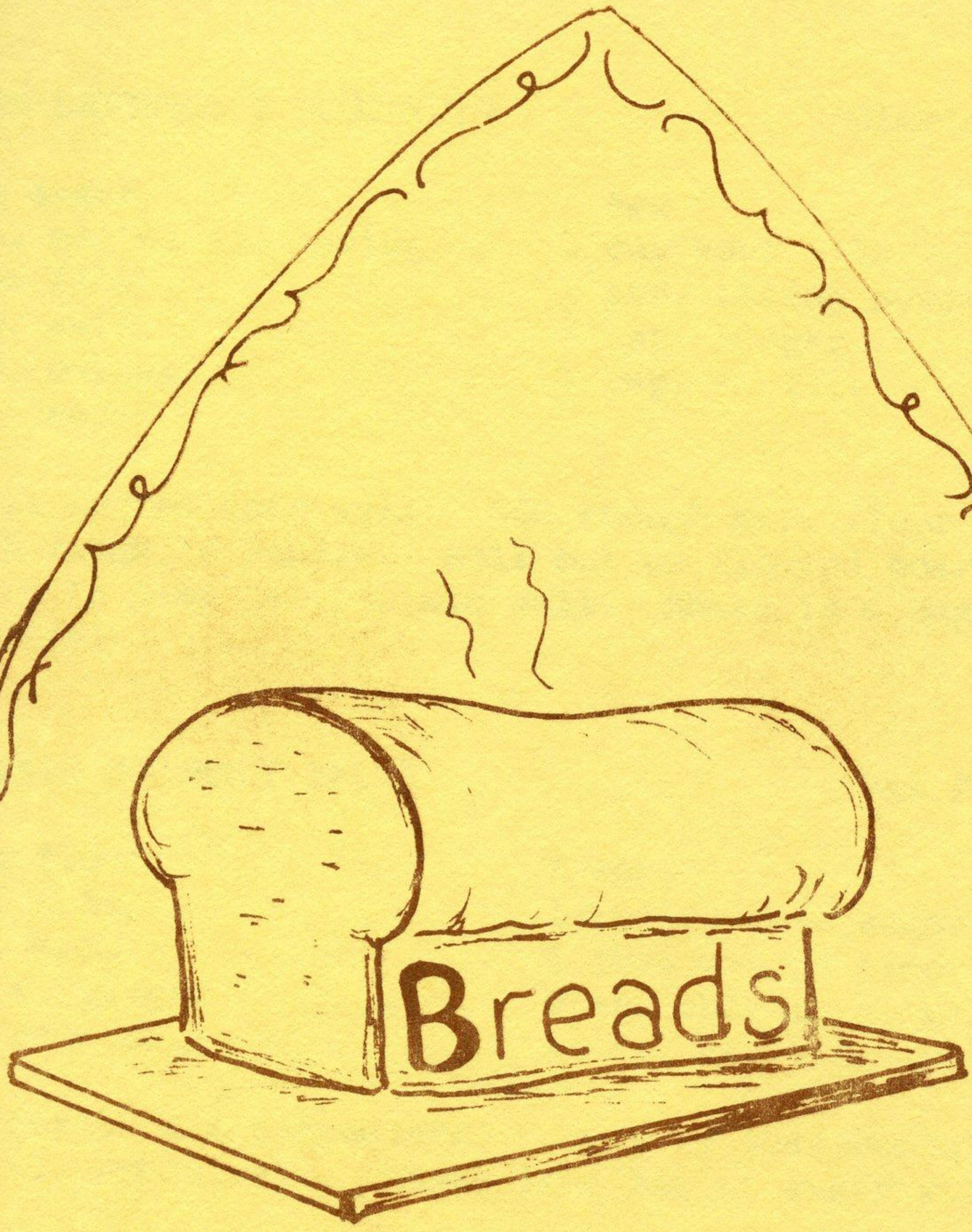
Croutons for chicken soup or most any

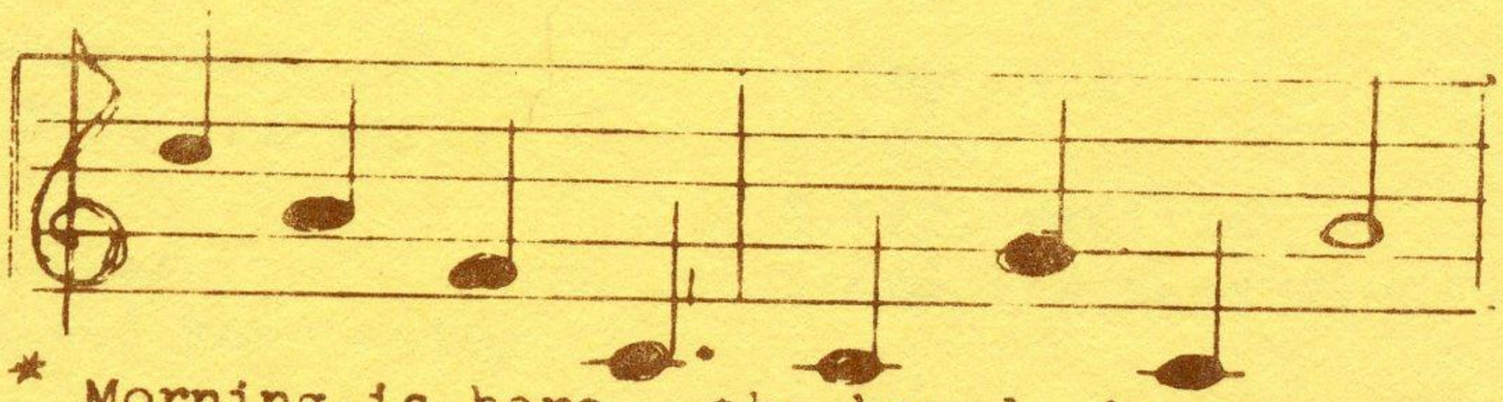
SPLIT PEA SOUP

Freda Gaw

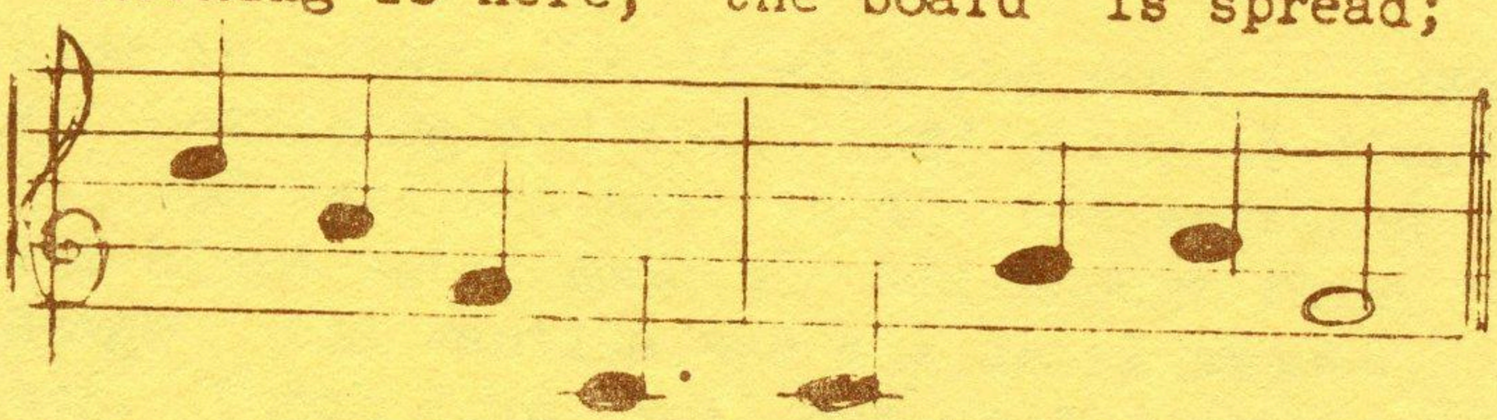
2 cups dried split peas (lb.) yellow or green
2 qts. water + ham bone (or ham stock + 3 Tbs. ham fat)
2 medium onions, chopped
2 carrots, chopped
2 stalks celery, chopped (with leaves)
salt
6 peppercorns or 1/4 tsp. pepper

Wash and drain peas. Place in a large, heavy kettle. Chop all vegetables very fine. Can be done in the blender with a little of the liquid. Add vegetables to peas, and add the 2 qts. liquid. If ham stock and fat is available, use that. If not, use ham bone and water. Add peppercorns, cover, and bring to steaming point. Lower heat and cook slowly for 3 to 4 hours according to thickness desired. Stir occasionally, mashing part of the peas as they become tender. Retain bits of ham from the bone in the soup. Salt to taste.





* Morning is here, the board is spread;



Thanks be to God, Who gives us bread.

Amen

* Noontime
Evening

MOTHER LEIGHTON'S DOUGHNUTS — Gloria Leighton

1 cup sugar
2 Tbs. melted shortening
3 cups flour
½ tsp. salt
1 tsp. nutmeg
1 tsp. soda
1 egg
1 cup sour milk
1 tsp. baking powder
½ tsp. ginger
1 tsp. vanilla

Mix all ingredients well. Add enough more flour to make a good dough to handle. Roll out on floured board. Cut and fry in deep fat. Drain well. Shake in a bag of sugar if desired.

CHOCOLATE DOUGHNUT BALLS — Eda Fortier

4 cups flour
1 tsp. salt
1 tsp. soda
1/4 tsp. ginger
1 cup sour milk
2 eggs
1 and1/4 cups sugar
1 Tbs. melted oleo
2 sq. chocolate, melted
1 tsp. vanilla

Mix together all ingredients. Drop by teaspoonfuls into hot fat. Drain well. Shake in a bag of sugar while still warm.

RAISED DOUGHNUTS — Bertha Turner

1 household yeast cake
1/4 cup lukewarm water
1 cup milk
1/4 cup sugar
½ cup melted shortening
1 tsp. salt
2 eggs
½ tsp. vanilla
3 and 1/4 cups flour

Soften yeast in water. Scald milk and cool to lukewarm. Add sugar, shortening and salt. Add 1 cup of flour and stir well. Add eggs and beat well. Add softened yeast mixture and blend until smooth. Add enough flour to make a stiff dough. Add vanilla and mix until smooth. Let rise 1 hour. Punch down, roll out on floured board and cut. Let rise slightly. Fry in deep fat at 375°. Drain on absorbent paper and sprinkle with sugar.

MOLASSES DOUGHNUTS — Minnie Nesbit

2 eggs
½ cup sugar
1 cup molasses
2 Tbs. melted butter
1/4 tsp. salt
5 cups flour
1/4 tsp. nutmeg
1 tsp. cinnamon
1 tsp. ginger
1 tsp. soda, heaping
1 cup sour or buttermilk

Break eggs into bowl. Beat until light and fluffy. Add sugar, salt, spices and butter. Beat well. Add molasses and beat well with beater; add soda dissolved in the milk. Add flour. Mix and set overnight. This is a soft dough. Roll out on a floured board, cut and fry in deep fat. Drain.

ENGLISH RAISED DOUGHNUTS — Lavance Armstrong

8 cups flour
1½ tsp. salt
2/3 cup shortening
2/3 cup sugar
1 2oz. yeast cake
2 tsp. sugar
2 eggs, beaten
1 cup mashed potato
1 cup lukewarm milk
1 cup potato water

Mix flour, salt, shortening and 2/3 cup sugar in a large bowl. Dissolve 2 tsp. sugar and yeast in a little warm water. Add eggs, potato, milk and potato water. Mix well. Add flour mixture and knead until smooth and elastic. Cover and let rise until double. Roll out and cut. Allow to stand 2 hours. Fry in deep fat, using 1 large can Crisco. Makes 4 dozen. This dough can be made into cinnamon buns and baked.

JOHNNIE CAKE — Nell Hill

1 egg
2 Tbs. sugar
2 Tbs. molasses
1 Tbs. butter
1 cup sour milk
1 tsp. soda
½ cup corn meal
1 cup flour
1 tsp. salt

Beat egg. Add sugar, melted butter, molasses and sour milk in which the soda has been dissolved. Stir in corn-meal, flour and salt. Beat well and pour into greased pan and bake at 350° for 35 min.

PUMPKIN BREAD — Elaine Edwards

3 cups sugar
4 eggs
1 cup oil
2 cups pumpkin, mashed
3½ cups flour
pinch of salt
2 tsp. baking soda
1½ tsp. cinnamon
1 tsp. ginger
1 tsp. nutmeg
2/3 cup water
raisins, nuts (opt)

Combine all ingredients. Grease 4 11b. coffee cans. Fill ½ to 3/4 full of thick batter. Bake at 350° for 50 - 55 min.

GRAPENUT BREAD — Esther Woolsey

1 cup grapenuts
2 cups sour milk
1 egg
1/3 cup sugar
4 Tbs. molasses
1 tsp. soda
1 tsp. salt
4 tsp. baking powder, rounded
3 cups flour

Mix grapenuts and sour milk and let stand 15 min. Add remaining ingredients and mix well. Turn into a greased and floured loaf pan and bake at 400° for 1 hour.

ZUCCHINI NUT BREAD — Diane Deane

4 eggs
2 cups sugar
1 cup oil
3½ cups flour
1 tsp. salt
1½ tsp. baking soda
1 tsp. cinnamon
3/4 tsp. baking powder
2 cups grated zucchini, unpared
1 cup chopped nuts
1 cup raisins
1½ tsp. vanilla

Beat eggs well. Add sugar, then oil. Sift together the dry ingredients and add to the first mixture alternately with zucchini, in small amounts. Stir in nuts, raisins and vanilla. Bake in 2 greased and floured loaf pans at 350° for 55 min.

PAT'S CRANBERRY NUT BREAD

Carolyn Hersey

2 cups flour
1 tsp. baking soda
3/4 cup sugar
1 egg, slightly beaten
2/3 cup milk
1/4 cup melted oleo
1 cup whole cranberry sauce
1 cup chopped nuts

Sift dry ingredients into a large bowl. Add remaining ingredients and mix just enough to moisten well. Bake at 350° in a greased and floured loaf pan for 1 hour. Other fruit may be used instead of cranberry.

SOUR CREAM COFFEE CAKE

Virginia Templet

1 cup sugar
½ cup Crisco oil
2 eggs
½ pt. sour cream
1 tsp. vanilla
2 cups flour
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
1/3 cup brown sugar
½ cup chopped nuts
2 tsp. cinnamon
2 Tbs. soft oleo

Have ingredients at room temperature. Blend together sugar, oil, eggs, sour cream and vanilla. Sift together flour, soda, baking powder and salt. Blend into batter. Pour half the batter into a greased and floured tube pan. Mix together the brown sugar, cinnamon, nuts and oleo and sprinkle over batter. Top with remaining batter and bake at 350° for 45 - 50 min.

GINNY'S JEWISH COFFEE CAKE

Carolyn Hersey

1 cup butter
1 cup sugar
3 eggs
2 tsp. vanilla
1 cup sour milk
3 cups flour
½ tsp. salt
½ tsp. soda
1 Tbs. baking powder
1 can cherry pie filling

Cream butter, sugar, eggs and vanilla. Sift together dry ingredients and add to creamed mixture alternately with the milk. Grease and flour a tube pan. Pour half the batter in the pan. Add pie filling evenly over batter. Pour remaining batter on top and sprinkle with a mixture of ½ cup chopped nuts, ½ cup sugar, 1 tsp. cinnamon. Bake at 350° for 1 hour.

GRAHAM GEMS — Elnora Welts

1 Tbs. butter
½ cup sugar
1 egg
1 cup sour milk
1 cup graham flour
½ cup white flour
1 tsp. soda
½ tsp. salt

Cream shortening and sugar. Add egg. Beat well; add sour milk alternately with dry ingredients which have been sifted together. Stir until until mixed. Pour into greased muffin tins and bake in a moderate oven.

BLUEBERRY MUFFINS — Sharon Mella

2 cups flour
3 tsp. baking powder
1/3 cup sugar
3/4 tsp. salt
1 egg, beaten
3/4 cup milk
1/4 cup melted oleo
1 cup blueberries

Mix together all ingredients. Add blueberries last. Bake in greased muffin cups at 425° for 20-25 min.

GRAHAM CRACKER MUFFINS — Minnie Nesbit

1 cup graham cracker crumbs (12 crackers)
3/4 cup sifted flour
2 tsp. baking powder
½ tsp. salt
1/3 cup sugar
3/4 cup milk
2 Tbs. melted oleo
1 egg, beaten

Mix dry ingredients together. Add shortening and milk. Stir lightly. Place batter in well-greased muffin pans and bake at 375° for 25 min. Makes 1 dozen.

SQUASH MUFFINS — Grace Frye

2 cups flour
4 tsp. baking powder
1 tsp. salt
3 Tbs. sugar
2 Tbs. melted oleo
1 egg, beaten
1 cup milk
½ cup strained squash

Sift dry ingredients together. Mix squash and milk and add to dry ingredients. Add egg and melted shortening. Mix lightly. Fill greased muffin tins and bake at 450° for 25 min.

WHITE YEAST BREAD

Ethel Martin

1 qt. lukewarm water
4 Tbs. sugar
1 pkg. dry yeast, or
(½ household yeast cake)
2 Tbs. salt
4 Tbs. melted shortening
flour (6 - 8 cups)

Pour lukewarm water into a large bowl. Soften yeast in it and add the sugar, salt and shortening. Add enough flour to knead. Turn out on a floured board and knead 5 to 10 min. until dough is smooth and elastic. Place in a greased bowl. Cover with a clean towel and let rise until double, about 1 hour. Punch down and divide into loaves. Place in greased loaf tins and let rise until double. Bake in a moderate oven (350°) about 1 hour. For a soft top, brush loaves with butter while cooling.

MOLASSES OATMEAL BREAD

Kay Ruksznis

3 cups milk
4 Tbs. sugar
3 tsp. salt
3 Tbs. shortening
2/3 cup molasses
½ cup lukewarm water + 1 tsp. sugar
2 pkgs. dry yeast
flour
1 cup rolled oats
½ cup raisins (opt)

Scald milk. Remove from heat and add sugar, salt, shortening and molasses. Cool to lukewarm. Add yeast which has been softened in the lukewarm water + sugar. Stir in part of the flour, oatmeal and raisins. Beat until smooth. Add enough more flour to make a soft dough. Knead until smooth and elastic. Place in a greased bowl. Cover with a clean towel and let rise until doubled. Punch down and divide into 4 loaves. Cover and let rise until doubled. Bake at 350° for 35 - 40 min. Cool on a rack. Brush loaves with butter while cooling.

WHITE BREAD — Kay Ruksznis

4 cups skim milk
1/3 to ½ cup sugar
1 Tbs. shortening, heaping
½ cup lukewarm water + 1 tsp. sugar
2 pkgs. dry yeast
flour
4 tsp. salt

Scald milk. Add sugar and shortening. Mix well and cool to lukewarm. Soften yeast in lukewarm sugar water. Add to milk mixture. Add flour and salt and mix until easy to handle. Knead. Place in a greased bowl. Cover and let rise until doubled. Punch down and form into 4 loaves. Let rise until doubled. Bake at 350° for 30 min. Butter tops of loaves while cooking.

ANADAMA BREAD — Kay Howard

½ cup corn meal
2 cups boiling water
2 Tbs. shortening
½ cup molasses
1 pkg. dry yeast
1 tsp. salt
½ cup warm water
6 cups flour

Stir the corn meal slowly into the boiling water. Mix well. Add shortening, molasses and salt. Cool to lukewarm. Soften yeast in warm water about 5 min. Add to the corn meal mixture alternately with the flour. Knead until smooth. Place in a large greased bowl in a warm place. Cover and let rise until double in bulk. Turn out on a floured board. Divide in half. Knead down and shape each half into a loaf. Place in greased loaf pans and let rise again until double. Bake at 375° for 1 hour.

BROWN BREAD — Pushor Family

1 cup flour
2 cups corn meal
1 tsp. soda, heaping
1 tsp. salt
1 cup molasses
2 cups milk

Sift dry ingredients together. Add milk and molasses. Steam in a buttered double boiler from 3 to 5 hours, keep-water boiling. Or, bake in buttered coffee can set in a pan of water at 350° from 1 to 2 hours.

CASSEROLE RYE BATTER BREAD

Phyllis Burdin

1 cup milk
3 Tbs. sugar
1 Tbs. salt
1½ Tbs. shortening
1 cup very warm water
2 pkgs. dry yeast
3 cups sifted flour
1½ cups rye flour, unsifted
2 tsp. milk
1 Tbs. caraway seeds (opt)

Scald milk. Stir in sugar, salt and shortening and cool to lukewarm. Soften yeast in large bowl. Add milk mixture. Add caraway seeds. Stir in both flours until well-blended. Cover bowl and let rise until double, about 1 hour. Stir batter down, stirring vigorously for ½ min. Turn into a well-greased 1½ qt. casserole. Brush top with milk and sprinkle with additional caraway seeds. Bake at 400° about 50 min.

WHOLE WHEAT BREAD

Phyllis Perkins

2 cups whole wheat flour (unsifted)
1 Tbs. salt
2 pkgs. dry yeast
2 eggs, beaten
½ cup honey
1/4 cup cooking oil
2 cups milk
4 to 5 cups white flour

Combine whole wheat flour, salt and dry yeast in a large mixer bowl. In a saucepan, heat milk, honey and oil, not too hot. Add warm liquid to flour mixture and beaten eggs. Beat ½ min. at low speed, 3 min. at medium speed. By hand, gradually stir in white flour to form a soft dough. Knead on a floured surface about 1 min. Form into a ball and place in a greased bowl Cover with a clean towel and let rise in a warm place until doubled. Punch down and divide into 2 loaves. Place in greased loaf pans and let rise until light, 45 to 60 min. Bake at 350° for 40 - 45 min. Cool on a rack. Brush tops with butter or oleo while cooling. This bread freezes well. Proportions of whole wheat flour and white flour may be changed to suit taste.

SWEDISH COFFEE RING

Lurene Houston

1 and 3/4 cups milk
½ cup shortening
½ cup sugar
1 tsp. salt
2 eggs, beaten
1 pkg. dry yeast, warm water
6 cardomon seeds, pods removed
6 cups flour

Scald milk and cool to lukewarm. Add shortening, sugar, salt and stir well. Crush cardomon seeds and add. Dissolve yeast in a little warm water and add to the milk mixture. Add eggs. Beat. Add 2 cups of the flour and mix well. Let rise to a sponge. Add the remaining flour, mixing well. Place ball of dough in a greased mixing bowl and let rise, covered, until double. Divide dough into 2 parts. Knead on a floured board, one half at a time. Shape each part into a rectangle. Spread with melted oleo. Sprinkle with sugar and cinnamon. Roll, beginning with the wide side. Place on greased baking sheet and form a circle. With scissors, cut about halfway through at 1" intervals. Turn over each cut section. Let rise until double. Bake at 375° for 20 - 25 min. While still warm, frost with a powdered sugar icing. Decorate with nuts and cherries, if desired. Brush with beaten egg before baking.

SWEDISH BULLARS

Gloria Leighton

1 qt. milk
1 cup melted oleo
2 cups sugar
1 household yeast cake
water, 2 Tbs. sugar
1 Tbs. salt
2 Tbs. cardomon seeds
2 eggs, beaten
flour

Place yeast, 2 Tbs. sugar and enough lukewarm water to make 2/3 cup in a cup. Let soften and stir until smooth. Scald milk and add sugar and oleo. Let cool to lukewarm and combine with yeast mixture, beaten eggs, salt and cardomon seeds which have been shelled and crushed. Add enough flour to make a stiff dough. Let rise until double. Punch down and form into rolls. Brush with beaten egg, sprinkle with sugar and cinnamon. Let rise until double and bake at 375° about 30 min.

DELICIOUS YEAST ROLLS

Katherine Moody

1 cup milk, scalded
1/4 cup melted oleo
1/4 cup sugar
1 pkg. dry yeast
1/3 cup warm water
½ tsp. salt
3½ cups flour

Scald milk. Remove from heat and add oleo and sugar. Cool to lukewarm and add salt and the yeast which has been dissolved in water. Mix in enough flour to make a soft dough. No kneading is necessary. Let rise in a warm place until double. Form into rolls and place in a greased pan. Brush with melted oleo. Let rise again until double and bake at 375° for 23 to 25 min. Makes 24.

NEVER-FAIL ROLLS

Lavance Armstrong

3/4 cup milk
1/2 cup shortening
½ cup sugar
1 tsp. salt
2 pkg. dry yeast
½ cup warm water
4 to 5 cups flour
2 eggs, beaten

Scald milk. Add shortening, sugar and salt. Cool to lukewarm. Add 1½ cups of the flour, eggs and yeast which has been dissolved in the warm water. Add remaining flour and knead 5 to 8 min. Place in a greased bowl and let rise 1½ hours. Punch down and shape into rolls. Brush tops with a little melted shortening and let rise 40 min. Bake at 400° for 12 to 15 min.

NEVER-FAIL POPOVERS

Barbara Blake

2 eggs
1 cup milk
1 cup flour
½ tsp. salt

Break eggs into bowl with milk, flour and salt. Mix well with a spoon. Do not try to get out all the lumps. Fill greased muffin tins or custard cups (can use Pam). Fill ½ to 3/4 full. Put in a <u>cold</u> oven. Turn temperature to 450° and bake for 30 min. Do not open oven door until time is up.

YORKSHIRE PUDDING — Phyllis Perkins

1 cup flour
½ tsp. salt
1 cup milk
2 eggs
3 Tbs. beef drippings

Sift together flour and salt. Add milk and beat with a whisk or rotary beater until smooth. Add eggs one at a time, beating well after each. Pour drippings from a beef roast into a 9x9 metal baking pan. While roast is keeping warm, turn oven to 450° and heat pan. Pour batter into hot pan and bake 12 min. Reduce heat to 350° and bake 10 to 15 min. longer. Serve immediately. It deflates on standing.

FRITTER BATTER — Eileen Pushor

3 cups flour
2 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
2 cups milk

For French-fried onion rings, use only 2 cups of flour to the remaining ingredients. Dip whole onion rings in the batter and fry in deep fat until golden brown.

NEVER-FAIL DUMPLINGS — Charlotte Cookson

1 cup flour
1 tsp. cream of tartar
½ tsp. soda
pinch of salt
½ cup milk

Mix ingredients together. Drop by spoonful into boiling liquid. (water, broth, soup, stew, etc.) Cover and cook for 10 min. Do not uncover during cooking time.

BUTTER CRESCENTS

Ann Bridge

½ cup milk
½ cup butter
1/3 cup sugar
3/4 tsp. salt
1 pkg. dry yeast
½ cup warm water
1 egg, beaten
4 cups sifted flour

Scald milk and pour over butter, sugar and salt. Cool to lukewarm. Sprinkle yeast on warm water; stir to dissolve. Add egg, yeast and 2 cups flour to milk mixture. Beat with a mixer at low speed for 1 minute until smooth; then at medium speed until thick, 2 minutes. Add enough remaining flour to make a dough that leaves the sides of the bowl. Turn out and knead gently. Place in greased bowl; invert to grease top of dough and let rise covered until doubled, 1 to 2 hours. Turn out dough and divide in 2 parts. Cover and let rest 10 minutes. Roll each part into a 12" circle. Cut each circle into 12 wedges. Roll each wedge from the wide end and place on a greased baking sheet pointed end down. Let rise until doubled, about ½ hour. Bake at 400° for 15 minutes, changing position of baking sheet halfway through baking.

Meat
Poultry
Seafood

For food and all Thy gifts of love,
We give Thee thanks and praise;
Look down, O Father, from above
And bless us all our days.

Amen

BEEF BURGUNDY — Dot Edes

4 Tbs. fat (oleo or bacon)
7 medium onions, slice
2 lbs. lean beef, cubed
3 Tbs. flour
½ tsp. salt
½ tsp. pepper
½ tsp. marjoram
½ tsp. thyme
1 can mushrooms
1 can beef bouillon
2 cups dry red wine
1 tsp. Gravy master

Saute onions in 2 Tbs. of the fat until tender. Set aside Brown cubes of beef in remaining fat, half at a time. Remove from pan and roll in the flour. Return to pan and add seasonings, 1 cup of the wine (Burgundy is best) and the bouillon. Do not dilute. Simmer covered for 3 hours. Add remaining wine, gravy seasoning, mushrooms and reserved onions. Cook 30 min. longer. Taste and adjust seasonings. Thicken if necessary, or dilute with water if too thick. Best made a day ahead. Freezes well.

EASY POT ROAST — Phyllis Perkins

3 lb. beef roast (round, eye of round)
1 env. onion soup dry mix
4 Tbs. dry red wine (tomato juice)

Place meat in a casserole or pan with a tight-fitting cover. Sprinkle on dry soup mix and wine or juice. Cover pan with aluminum foil tightly. Put on cover and bake at 300° for 3 hours without uncovering. Gravy may be thickened with ½ can mushroom soup.

SWISS STEAK WITH PIZZA SAUCE — Eda Fortier

½ cup flour
2 tsp. salt
1/4 tsp. pepper
2 lbs. round steak, 1" thick
3 Tbs. oil
1 8oz. can tomato sauce
1 onion sliced
1 15½oz. can pizza sauce

Pound flour into steak. Salt and pepper. Brown slowly on both sides in hot oil. Pour pizza sauce and tomato sauce over meat. Top with onion slices and simmer uncovered for 10 min. Cover and bake at 350° for 1 hour.

RUTH'S SWISS STEAK (for Crock Pot) Agnes Lindsay

1/4 cup flour
½ tsp. salt
½ tsp. paprika
1/4 tsp. pepper
2 lbs. round steak 1" thick
2 Tbs. oil
2 medium onions, sliced thin
1 8oz. can stewed tomatoes
½ small green pepper, chopped
1 tsp. worcestershire

Combine flour, salt, paprika and pepper. Sprinkle on both sides of meat and pound in with a mallet. Cut in serving-size pieces. Brown meat in hot oil on both sides over medium heat for 15 min. Arrange 2 layers of meat, then onion slices and combined tomatoes, green pepper and worcestershire in cooker. Cover and cook on Low for 10 to 12 hours, or on High for 5 to 6 hours. Serves 6.

HAMBURG STROGANOFF Barbara Roullard

1/4 cup butter
½ cup minced onion
1 clove garlic, minced
1 lb. hamburg
½ tsp. pepper
1 tsp. salt
2 8oz. cans mushrooms
2 Tbs. flour
1 can mushroom soup
1 pt. sour cream
2 Tbs. minced parsley

Melt butter in frying pan at 325°. Add onions and garlic. Cook until lightly browned. Add hamburg. Cook only until redness has disappeared. Add salt, pepper, mushrooms, undrained, flour and mushroom soup. Stir thoroughly and cook slowly for 20 min. Add sour cream. Heat, but do not boil. Top with parsley before serving over noodles or rice.

BEEF STEW Elaine Herring

1/4 cup shortening
3 lbs. lean beef
3 Tbs. flour
1½ tsp. salt
½ tsp. pepper
½ tsp. thyme
1 can beef broth
1 cup dry red wine
1 can sliced mushrooms
12 small white onions

Cut beef into bite-sized pieces and brown in hot shortening. Add flour, salt, pepper and thyme and put in a 2 qt. casserole. Pour on undiluted beef broth and wine. Cover and bake for 2 hours at 325°. Add mushrooms including liquid and onions and bake 1 to 1½ hours longer.

MEAT LOAF

Pat Davis

1 lb. hamburg
1 egg
1/4 cup green pepper
1/4 cup onion
1/4 cup celery
1 tsp. salt
½ tsp. pepper
saltine crackers
4 bacon strips

Finely chop onion, pepper and celery and mix well with the meat, salt and pepper. Add egg and enough finely ground saltine cracker crumbs to take up the moisture. Place 2 strips of bacon on the bottom of loaf pan. Put meat mixture on top. Lay remaining bacon on top of loaf and bake at 375° for 1 hour.

SWEDISH MEATBALLS

Mary McReavy

1 lb. ground chuck
1 medium onion, chopped
salt and pepper
1 can tomato soup
1 egg
3 cups crushed corn flakes
1/4 cup milk

Mix all ingredients together except soup. Form into balls. Pour tomato soup over them and bake at 350° for 1 hour.

CHILI CON CARNE

Sharon Melia

1 onion, diced
2 Tbs. fat
2 cups canned tomatoes
2 cups cooked kidney beans
1 lb. ground beef
½ tsp. chili powder
1 tsp. salt

Saute onion in fat until golden brown. Add tomatoes, meat, beans and seasonings. Cover and cook slowly for 1 hour. Add water if mixture seems too thick. Stir often to keep from sticking.

CHEESEBURGER PIE

Katherine Kent

2 Tbs. oleo
1 lb. ground beef
1 onion, minced
1/4 tsp. pepper
1 tsp. salt
1 small can tomato paste
2/3 can water
1 can refrigerated crescent rolls
mozzarella cheese

Brown onion in oleo. Add beef and cook until brown. Add seasonings, tomato paste and water. Open rolls, unroll, and separate into triangles. Place in an ungreased pie plate to make a crust. Spread meat mixture in crust and top with sliced or grated cheese. Bake at 375° 25 to 30 min.

PIZZA

Suzanne Fortier

Crust:
1 cup hot water
1 pkg. dry yeast
flour
1 ladle shortening
1/4 cup warm water

Melt shortening in hot water. Dissolve yeast in warm water. Cool. Mix together and add enough flour to handle. Roll out and fit in tin. Let rise about ½ hour.

Sauce:
1 can tomatoes, drained
1 can tomato sauce
1/8 tsp. red pepper
salt, pepper, garlic (opt)
1 lb. sharp cheddar cheese, grated fine
grated Romano and Parmesan cheese

Make a sauce of tomatoes, tomato sauce and seasonings. Layer sauce and cheeses on dough. Bake at 425° for 20 min. Makes 1½ cookie sheets.

BARBECUED SPARE RIBS

Elaine Herring

3 to 4 lb. country-style spare ribs
1 lemon
1 onion, sliced thin
1 cup catsup
1/3 cup worcestershire
1 tsp. salt
2 dashes tabasco sauce
2 cups water
1 tsp. chili powder

Place spare ribs in baking pan. Cut up on each piece, 1 slice of unpeeled lemon and 1 thin slice onion. Bake at 450° for ½ hour. Combine the remaining ingredients, bring to a boil and pour over ribs at the end of the ½ hour. Reduce heat to 350° and bake for 1 hour, basting every 15 min.

BAKED PORK CHOPS PINEAPPLE

Harriet Colson

6 to 8 loin pork chops
soy sauce
ground ginger
pepper
1/4 cup brown sugar
1 can pineapple chunks
parsley sprigs

Brush chops on both sides with soy sauce (shoulder chops will do also) ginger and pepper. Bake uncovered in a single layer in a 350° oven for 1½ to 2 hours. Drain off part of the drippings and add brown sugar. Drain pineapple chunks and saute in drippings until glazed. Garnish chops with glazed pineapple and a sprig of parsley.

HAWAIIAN SPARE RIBS

Eda Fortier

3 lbs. lean spareribs
salt and pepper
½ cup chopped onions
1/4 cup chopped green pepper
1 16oz. can tomato sauce
1 Tbs. worcestershire
1/3 cup vinegar
1 #2 can pineapple tidbits
1/4 cup brown sugar
½ tsp. dry mustard

Cut spareribs every third rib about halfway through. Sprinkle with salt and pepper. Place in a shallow pan and bake at 350° for 1 and 1/4 hours. Mix together remaining ingredients and let stand to blend flavors. Pour over ribs after the 1 and 1/4 hours baking. Bake another 45 to 50 min., basting frequently to glaze the ribs with the sauce. Serves 4.

BARBECUED SPARE RIBS — Carolyn Hersey

2 strips of spare ribs cracked in half lengthwise, or
3 lbs. country style spare ribs

Place ribs in shallow roasting pan. Sprinkle with salt and pepper and roast at 450° for ½ hour. Combine the following ingredients in a suacepan, bring to a boil, and cook 5 min.

1 Tbs. butter
1 onion, chopped
1 can tomato sauce
1 Tbs. lemon juice
1/4 cup water
1 clove garlic, minced
2 Tbs. brown sugar
1 tsp. salt
pepper
1 tsp. dry mustard
½ tsp. Tabasco
1 Tbs. vinegar

When the ½ hour roasting is done, reduce heat to 350° and spoon sauce over the ribs. Bake 1 hour. Serves 6.

PORK CURRY — Eileen Pushor

6 lean pork chops
2 large onions
1 large green pepper
2 carrots
2 stalks celery
1 can sliced mushrooms
1 tsp. salt
2 cans mixed Chinese vegetables
1 can bean sprouts
1 Tbs. soy sauce
1½ Tbs. curry powder
1 tsp. ginger, ground
2 Tbs. cornstarch
paprika

Remove meat from bones. Saute in its own fat sprinkled with a liberal amount of paprika. Add onions and green pepper which have been sliced.. Brown. Add 1 cup water, quartered carrots, sliced celery and drained mushrooms. Cook until the carrots are tender. Drain mixed vegetables and bean sprouts and add to cooked mixture. Heat. Season with soy sauce, curry and ginger. Thicken with the cornstarch mixed with a little water. Serve over rice.

TOURTIÈRE PIE

Sammy Boadway

3 lbs. ground pork
3 to 4 cups water
1 to 2 cups saltines
1 cup onion, chopped
1 clove garlic, minced (opt)
Pie crust
1/4 tsp. cloves
1/4 tsp. nutmeg
dash cinnamon
salt
pepper

Mix thoroughly the meat, water, salt, pepper, onions and garlic. Simmer about 2 hours. Remove from heat and place pot where it is cold. Leave for 1 to 2 days until the whole misture hardens. Remove fat from the top and warm mixture, slowly adding spices and saltines which have been crushed. This should be not too soup and not too dry. Makes filling for 3 large or 4 smaller two-crust pies. Serve hot.

HAM LOAF

Esther Woolsey

2 lbs. ham
1½ lbs. pork
½ lb. veal
2 eggs
1 cup milk
1 cup cracker or bread crumbs
3/4 cup brown sugar
1½ tsp. dry mustard
1/4 cup vinegar
1/4 cup water

Grind meat all together. Mix in eggs, milk and crumbs. Bake at 350° for 1½ hours. Mix together the remaining ingredients and cook, boiling 4 min. Baste loaf with this sauce every 20 min.

NORTHERN FRIED CHICKEN

Pushor Family

2 to 3 lbs. chicken pieces
1 tsp. salt
1/4 tsp. pepper
1 tsp. onion salt
½ tsp. paprika
2 tsp. poultry seasoning
flour
½ stick oleo

Place chicken pieces in a saucepan. Add water to cover. Add seasonings and cover. Cook over medium heat 1 hour. Remove chicken from broth. Cool. Remove meat from the bones. Strain broth and reserve. Shake chicken pieces with the flour in a bag. Fry in oleo until a delicate brown all over. Make gravy by adding the remaining flour to the pan drippings and adding broth.

CHICKEN SUPERB

Mary Jane Peake

6 chicken breasts, boned
1 can mushroom soup
1 cup sour cream
Smithfield ham, wafer-thin or
1 small jar chipped beef
chopped parsley

Butter a glass baking dish. Place a layer of ham or chipped beef in the bottom. Arrange chicken pieces on top in a single layer. Mix mushroom soup and sour cream together and spread over chicken. Sprinkle with parsley. Bake at 225° for 3 hours.

HAWAIIAN SWEET AND SOUR CHICKEN

Carolyn Hersey

1 cut-up chicken
1 pkg. chicken wings
salt and pepper
1/3 cup flour
½ cup oil

Wipe chicken and roll in flour, salt and pepper. Brown in the oil. Place chicken pieces in a shallow roasting pan. Bake ½ hour at 350°. Make sauce as follows:

1 can chunk pineapple
1 cup sugar
2 Tbs. cornstarch
3/4 cup cider vinegar
1 Tbs. soy sauce
1/4 tsp. ginger
1 chicken bouillon cube
1 cup boiling water

Drain pineapple. In a saucepan, dissolve cornstarch in vinegar. Add pineapple juice, sugar, soy sauce, ginger, bouillon cube and boiling water. Cook until thickened. Stir well. Wash and cut up 1 or 2 green pepper. Pour sauce over chicken. Add pineapple chunks and peppers. Bake 30 min. longer.

SATURDAY CHICKEN

Phyllis Perkins

6 pieces of chicken
1 can mushroom soup
1 cup cream
chopped parsley
1 small can mushrooms
salt and garlic salt
paprika

Salt and garlic salt chicken pieces. Paprika them well. Place in a shallow, buttered baking dish in a single layer. Mix soup and cream. Do not use milk. Add mushrooms and pour over chicken. Sprinkle with parsley and bake uncovered at 350° for 1½ hours.

DEVILED FISH BROIL

Pat Davis

1 tsp. dry onion flakes
½ tsp. soy sauce
8 oz. fish fillet
½ tsp. worcestershire
1 Tbs. prepared mustard

Combine onion flakes, worcestershire, soy sauce and mustard. Brush on both sides of fish and broil until fish flakes easily with a fork. Makes 1 serving.

SHRIMP SUPERB

Barbara Blake

1 can sliced mushrooms
1 Tbs. onion, chopped
1/3 cup milk, scant
1 can frozen shrimp soup
1/8 tsp. thyme
1 pkg. frozen broccoli
1 Tbs. butter
3 slices buttered toast
1 can shrimp or crabmeat
2 Tbs. Sherry

Cook broccoli, drain and set aside. Make toast, cut into halves and set aside. Drain mushrooms and brown in the butter along with the onion and thyme. Add milk and soup and mix well. Heat, stirring occasionally. Add the shrimp or crabmeat and continue to heat. Stir gently as little as possible. Place hot broccoli on toast halves and top with hot sauce.

LOBSTER NEWBURG

Barbara Blake

1/4 cup butter
½ tsp. paprika
½ cup Sherry
salt
1 to 2 cups lobster meat
2 Tbs. flour
1 cup thin cream
2 egg yolks

Melt the butter. Add paprika, Sherry and salt. Add lobster meat and cook for a minute or 2. (other seafood may be substituted). Sprinkle on flour and stir. Add the egg yolks which have been beaten into the cream. Fold gently until well blended. Add more cream if needed. Heat thoroughly to just under boiling. Serve in patty shells or on toast points.

QUICHE AMERICANA

Phyllis Perkins

1 unbaked pie shell, 10"
4 eggs
2 cups milk
½ cup cream
½ tsp. salt
dash pepper
8 oz. Gruyere cheese, shredded
8 slices bacon
½ cup chopped chives

Bake pastry shell at 400° for 5 to 8 min. Remove and cool. Fry, drain and crumble bacon. Set aside. In a bowl, combine eggs, milk, cream, salt and pepper. Beat until just blended. Stir in cheese, bacon and chives. Blend thoroughly. Pour into pastry shell and bake at 350° for 40 min., or until a silver knife comes out clean. Let stand 5 min. before serving.

QUICHE LORRAINE

Phyllis Perkins

1 unbaked pie shell, 9"
½ lb. bacon
1½ cups swiss cheese
3 eggs
1½ cups cream (medium)
½ tsp. salt
dash each nutmeg, pepper and cayenne pepper

Fry, drain and crumble bacon. Set aside. Beat together eggs, cream and seasonings. Bake pie shell for 3 min. at 425°. Reduce heat to 375°. Place bacon in pie shell. Add the cheese which has been shredded. Pour egg mixture over. Bake 35 to 40 min. until center is firm. Cool 10 min. on a rack before serving. Serves 6. A little sauteed onion can be used if desired. Also, a mixture of cheeses.

WELSH RAREBIT

Margaret Martin

2 cups milk, scalded
5 Tbs. flour
4 Tbs. melted butter
1 tsp. dry mustard
1 tsp. salt
dash cayenne pepper
2 cups sharp cheese, shredded
3 to 4 Tbs. vinegar

Make a white sauce of the flour, milk, butter, salt and mustard. When smooth, add cheese. Add slowly to keep smooth and stir until well-blended. Add cayenne and vinegar. Serve on toast or crackers. Serves 8.

QUICHE DELIGHT

Lindy Blake

1 medium onion, chopped
1 green pepper, diced
1 grated carrot
1 tomato, sliced
1/4 head broccoli
1 whole wheat pie crust
3 eggs
dash nutmeg
3/4 cup milk
8oz. cheddar cheese, grated
1 cup Ricotta cheese

Cook broccoli in salted water until tender. Slice. Saute onions, carrots and green pepper in a little oleo. Beat eggs, milk and ricotta cheese in a separate bowl. Pour sauteed vegetables into pie shell which has been baked 5 to 8 min. Add tomato and broccoli. Pour egg mixture over the vegetables and sprinkle with a little oregano and parsley. Top with grated cheese and bake at 350° for 30 min. Top will be brown.

Whole wheat crust:

1 cup whole wheat flour
1 cup white flour
1/4 tsp. salt
1/3 cup butter
1/3 cup corn oil
5 to 6 Tbs. ice water

Sift flours and salt together. Cut in butter with a pastry blender until like meal. Add oil and water and mix quickly. Divide into 2 parts. Roll out 1/4" thick and don't stretch dough too much. Line a 9" pie pan and prick with a fork. Bake 5 to 8 minutes at 375°.

SPAGHETTI SAUCE

Norma White

2 Tbs. oil
3 large cans tomato puree
1 small can tomato paste
1 can mushrooms
3 cloves garlic, minced
3 Tbs. instant onion
1 small green pepper, chopped
oregano
2 bay leaves
salt
pepper
red pepper
season salt
1 lb. hamburg

Saute green pepper and garlic in oil. Add hamburg and brown. Add remaining ingredients and simmer for several hours. Season to taste. Add water if necessary to thin.

BAKED SCALLOPS

Barbara Roullard

Melt 2 Tbs. oleo in a baking pan. Add scallops cut into bite-sized pieces. Coat well with the oleo and separate. Sprinkle lightly with salt and bread or cracker crumbs. Bake at 400° for 20 min.

OVEN-FRIED CHICKEN

Phyllis Perkins

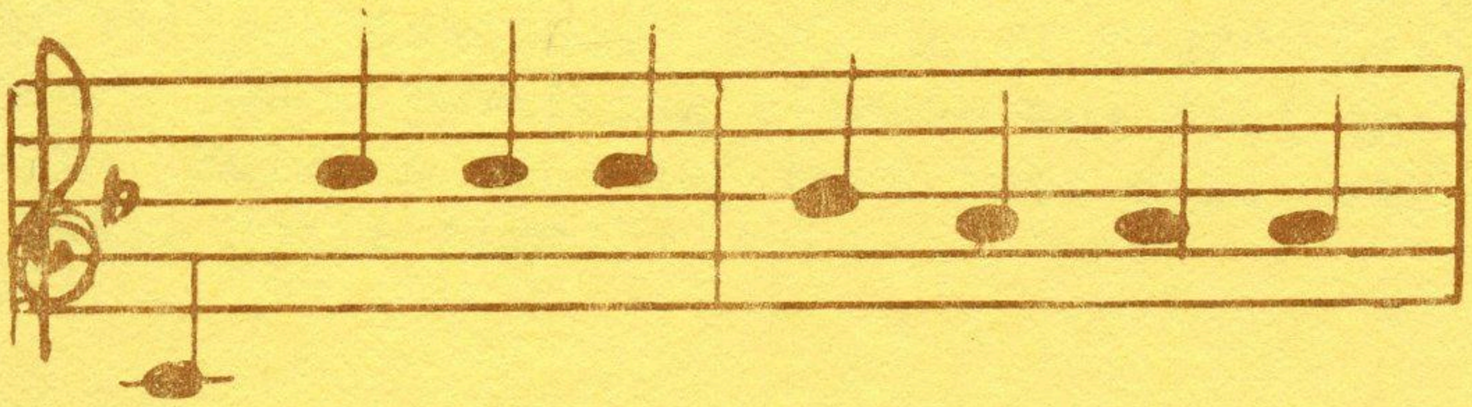
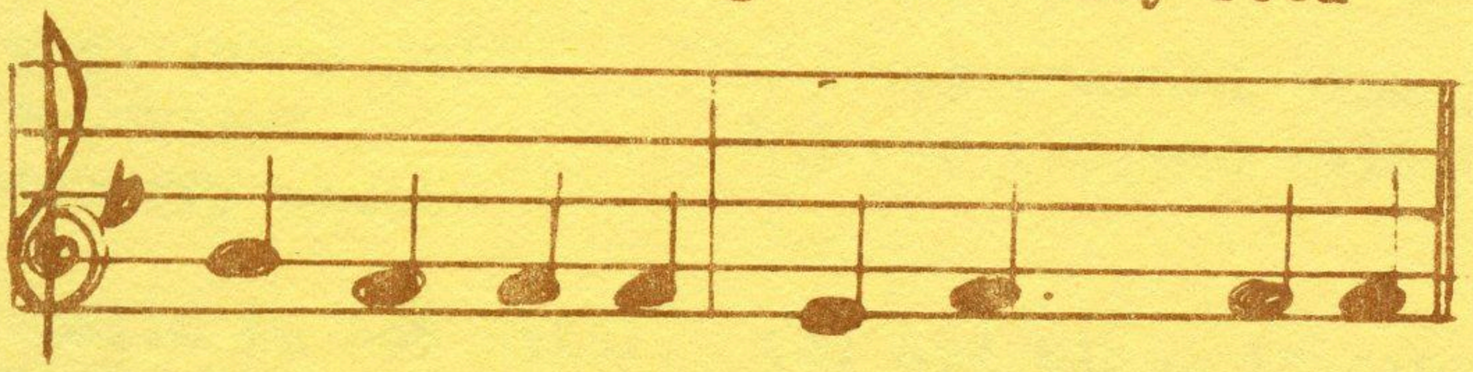
Take any number of chicken pieces. Salt and pepper. Place in a greased baking dish. Spread each with a little softened oleo. Sprinkle lightly with flour. Bake at 350° for 1 and 1/4 hours, more or less depending on size of chicken pieces. Baste occasionally with the pan drippings to make crusty.

CHICKEN PIE CRUST

Eda Fortier

4 cups flour
1 Tbs. salt
1 tsp. soda
2 tsp. cream of tartar
2 cups lard (1 lb.)
cold water or milk

Sift together the dry ingredients. Cut in lard with a pastry blender until mixture resembles coarse meal. Stir in enough water or milk, a little at a time, to make a good dough. Roll out on a floured board. Makes 2 two-crust pies. Can easily be halved for one.

Salads

For health and strength and daily food

We praise Thy name, O, Lord. Amen

TOMATO ASPIC

Barbara Blake

2 env. gelatin
4 cups tomato juice
1/3 cup onion, chopped
1/4 cup chopped celery leaves
2 Tbs. brown sugar
1 tsp. salt
2 small bay leaves
4 whole cloves
3 Tbs. lemon juice
½ to 1 cup celery finely chopped
2 Tbs. chopped green pepper

Soften gelatin in 1 cup cold tomato juice. Combine 2 cups tomato juice with onion, celery leaves, brown sugar, salt, bay leaves and cloves. Simmer uncovered for 5 min. Strain. Dissolve the softened gelatin in the hot tomato mixture. Add remaining tomato juice and lemon juice. Chill until partially set. Stir in celery and green pepper. Pour into a 5½ cup ring mold. Chill until firm, 5 to 6 hours or overnight. Makes 6 to 8 servings.

PEACH WEDDING RING SALAD

Esther Woolsey

1 #2½ can peach slices
8 or 10 maraschino cherries
2 pkgs. lemon jello
1½ cups boiling water
1 12oz. bottle gingerale
1/4 cup chopped walnuts

Drain peaches. Overlap slices in a 1½ qt. ring mold. Outline ring with quartered cherries. Dissolve gelatin in water. Add gingerale. Spoon a little gelatin mixture into mold around fruit. Chill. Chill remaining gelatin until partially thickened. Beat until fluffy with a rotary beater. Chop remaining peaches and fold into beaten gelatin. Fold in nuts and turn into mold over clear layer. Chill until firm.

MOLDED CRANBERRY SALAD

Esther Woolsey

1 3 oz. pkg. lemon jello
1½ cups hot water
1 cup cranberry sauce
2/3 cup crushed pineapple
2/3 cup chopped walnuts

Dissolve jello in hot water. Add and blend in cranberry sauce. Beat with a beater until light and well-blended. Drain pineapple and add with the nuts to the mixture. Pour into a mold and chill until firm.

ORANGE SHERBET MOLDED SALAD — Freda Gaw

1 lg. pkg. orange jello
1 cup whipping cream
1 11oz. can mandarin oranges
1 pt. orange sherbet

Dissolve jello in 1 cup boiling water. Add sherbet and mix until melted. Chill until partially set. Drain oranges and add. Whip cream and fold in. Pour into mold and chill until firm.

STRAWBERRY MOLDED SALAD — Diane Deane

2 3oz. pkgs. strawberry jello
2 cups boiling water
1 large pkg. frozen strawberries

Dissolve jello in boiling water. Add frozen strawberries and stir until berries are separated in mixture. Pour into a mold and chill until firm.

APRICOT-PINEAPPLE SALAD — Harriet Colson

1 pkg. lemon jello
1 cup boiling water
1 cup apricot nectar
½ cup crushed pineapple, drained
1 3oz. pkg. cream cheese
3 Tbs. mayonnaise
½ cup chopped celery
½ cup chopped nuts

Dissolve jello in boiling water. Add apricot nectar and pineapple. Spoon ½ the mixture into a mold. Chill until set. Cream the cream cheese with the mayonnaise. Stir in celery and nuts. Spread over jellied layer and pour remaining gelatin mixture on top. Chill until set.

DRY JELLO SALAD — Althea Butterfield

1 pkg. jello (any flavor)
1 med. can crushed pineapple drained
1 8oz. pkg. cottage cheese
1 8oz. Cool Whip

Mix dry jello and cottage cheese. Add pineapple. Fold in Cool Whip and pour into mold. Chill until firm.

COTTAGE CHEESE SALAD

Sharon Melia

1 pkg. lime jello
1 cup boiling water
1 Tbs. lemon juice
1 cup crushed pineapple, drained
1 tsp. sugar
1/4 tsp. salt
1 cup cottage cheese

Dissolve jello in boiling water. Stir in lemon juice, sugar and salt. Cool until thickened partially. Fold in cheese and pineapple. Chill until firm in a mold.

GARDEN CRISP SALAD

Philena Harvey

1 Tbs. gelatin
1/4 cup cold water
1½ cups boiling water
1 tsp. salt
½ cup sugar
1/4 cup lemon juice
1/4 cup vinegar
1 small onion, grated
1 cup cabbage, shredded
2 Tbs. green pepper, chppd.
½ cup carrots, shredded
1 cup celery, diced
1/4 cup olives, chopped

Soften gelatin in cold water. Dissolve in boiling water and add salt, sugar, lemon juice and vinegar. Stir to dissolve sugar. Chill until partially set. Add remaining ingredients. Pour into a mold and chill until firm. Serves 6.

LIME JELLO SALAD

Barbara Blake

1 pkg. lime jello
1 cup boiling water
1 cup chopped marshmallows
1 cup drained pineapple
1 cup mayonnaise
1 cup cottage cheese
1 Tbs. vinegar
1 Tbs. water
½ to 1 cup chopped nuts

Dissolve jello in boiling water and cool. Add pineapple. Mix mayonnaise with the cottage cheese. Add to mixture. Add pineapple, vinegar, water and nuts. Mix well and pour into mold. Chill until firm.

MANDARIN SALAD

Gloria Leighton

1 can mandarin oranges
1 Spanish onion
Riviera salad dressing

Slice onion thinly and separate into rings. Combine in a bowl with oranges. Add dressing. Stir and chill well before serving.

MANDARIN ORANGE SALAD

Phyllis Perkins

1 cup mandarin orange slices
1 cup crushed pineapple
1 cup coconut
1 small pkg. miniature marshmallows
1 cup sour cream

Drain oranges and pineapple. Combine in a bowl and add the remaining ingredients. Chill well before serving.

WALDORF SALAD DRESSING

Pushor Family

2 Tbs. flour
4 Tbs. sugar
1 tsp. salt
2 tsp. dry mustard
1 cup cream, whipped
2 eggs
2 cups milk
2 Tbs. butter
½ cup vinegar

Sift dry ingredients together. In a double boiler, combine eggs and milk. Stir in dry ingredients and butter. Add vinegar very gradually, stirring constantly. If it curdles, beat with a rotary beater. Cook until it thickens. Cool and fold in whipped cream.

FRUIT SALAD DRESSING

Charlotte Cookson

1 cup pineapple juice
1/4 cup water
4 Tbs. vinegar
1 egg
1 Tbs. cornstarch
½ cup sugar

Heat liquids in the top of a double boiler. Combine cornstarch and sugar and beat in the egg. Add gradually to the hot liquid, stirring constantly. Cook until thick. Chill and serve over any fruit salad.

HAM AND MACARONI SALAD

Eileen Pushor

1 lb. macaroni, cooked
1 cup chopped ham
1 large onion, chopped
1 green pepper, chopped
1 cup mayonnaise
1 jar mustard sauce
10 to 12 radishes, sliced
4 hard-boiled eggs, sliced
salt
pepper

Cool macaroni. Add chopped ham, onion, green pepper, radishes and eggs. Mix together. Combine mustard and mayonnaise and fold into macaroni. Salt and pepper to taste. Add more mayonnaise if needed.

SOUR CREAM POTATO SALAD

Phyllis Perkins

5 cups potatoes, cooked
½ cup celery, chopped
1 env. green onion dip mix
1 cup sour cream
3 Tbs. French dressing
mayonnaise
3 Tbs. vinegar
1 tsp. salt
1/8 tsp. pepper
2 hard boiled eggs
chopped parsley

Green onion dip mix may be replaced with chopped onions. Dice potatoes. Add celery, sour cream mixed with dip mix, French dressing, vinegar, salt and pepper. Add enough mayonnaise to taste. Chill. Garnish with parsley and sliced hard boiled eggs.

POTATO SALAD

Sharon Melia

1 can celery soup
½ cup water
2 Tbs. vinegar
1/8 tsp. pepper
3 cups cubed cooked potatoes
1/4 cup hot dog relish
1/4 cup onion, minced
1/4 cup green pepper, minced
1½ cups chopped ham (opt)

In a large bowl, blend soup, water, vinegar and pepper. Add relish, onion, green pepper and ham. Fold in potatoes. Chill overnight.

SHRIMP MOLD — Althea Butterfield

1 can tomato soup
3 3oz. pkgs. cream cheese
2½ Tbs. gelatin
1 cup cold water
2 cans small shrimp
1 cup mayonnaise
1 cup celery, chopped
salt
paprika

Heat tomato soup to just under boiling. Add cream cheese and stir until smooth. Soften gelatin in cold water and combine with warm soup mixture, stirring until gelatin is melted. Let set until partially thickened. Fold in shrimp, mayonnaise, celery, salt and paprika. Pour into a mold and chill until firm. Serves 12.

SALMON MOUSSE - CUCUMBER SAUCE

1 can salmon, flaked
3/4 cup milk
1 tsp. dry mustard
few grains cayenne
1/4 cup vinegar
3/4 Tbs. gelatin
½ Tbs. salt
1½ Tbs. sugar
½ Tbs. flour
1½ Tbs. melted butter
2 egg yolks
2 Tbs. cold water

Mix together the dry ingredients. Add egg yolks, butter, milk and vinegar. Cook in a double boiler until thick, stirring constantly. Soak gelatin in water until soft. Add to sauce. Fold in flaked salmon and pour into mold. Chill until firm and serve with cucumber sauce:

½ cup cream whipped stiff
1/4 tsp. salt
2 Tbs. vinegar or lemon juice
1 cucumber, pared and chopped

Blend ingredients well and chill.

TUNA-NOODLE SALAD — Eileen Pushor

1 pkg. med. noodles, cooked
1 large can tuna
1 large onion, chopped
1 large green pepper, chppd.
1 pkg. frozen peas, cooked
3/4 jar horseradish sauce
1 cup mayonnaise
salt and pepper

Cook noodles and cool. Cook peas and cool. Flake tuna and combine with noodles. Stir in peas, onion and pepper. Add salt and pepper to taste. Mix mayonnaise and horse-radish and fold in. Add more mayonnaise if needed.

MANY BEAN SALAD

Eileen Pushor

1 can yellow wax beans
1 can green beans
1 can pinto beans
1 can tiny beets
1 can red kidney beans
1 large green pepper, slcd.
1 cup vinegar
salt
1 can chick peas or garbanzos
1 can Chinese vegetables
1 large red onion, thin sliced
1 med. white onion, chopped
1 small can mushroom pieces
1 cup salad oil
1 cup sugar
pepper

Drain all canned vegetables and mix together in a large abowl. Slice fine the green pepper and red onion. Chop white onion and slice mushrooms. Add to the canned vegetables. Combine the sugar, vinegar, oil, salt and pepper and pour over vegetables. Mix well. Marinate 6 hours before serving cold.

SAUERKRAUT SALAD

Myra Pfuntner

1 1 lb.13oz. can sauerkraut
1 green pepper, chopped
1 med. onion sliced thin
1 cup chopped celery (opt)
2/3 cup sugar
1/3 cup oil
1/3 cup vinegar

Drain sauerkraut and combine it in a large bowl with the vegetables. Mix together the sugar, oil and vinegar in a saucepan and bring to a boil, boiling 2 to 3 minutes. Cool. Pour over sauerkraut mixture. Cover with a plate and weight down. Refrigerate for at least 18 hours. Store in a covered quart jar in the refrigerator.

BEAN SALAD

Katherine Kent

1 can green beans
1 can wax beans
1 can lima beans
1 can kidney beans
1 onion sliced thin
1 green pepper, chopped
1 tsp. pepper
½ tsp. dry mustard
½ to 1 tsp. tarragon
½ cup sugar
½ tsp. basil
½ cup wine vinegar
½ cup salad oil

Wash and drain kidney beans. Drain other beans and mix in a large bowl. Add onion and green pepper. Mix remaining ingredients together for the dressing. Add to the beans, mix well and allow to chill overnight. Drain before serving.

FRUIT SALAD — Jean Bell

1 #2 can crushed pineapple
2 eggs
½ cup sugar
2 Tbs. flour
miniature marshmallows
grapes
bananas
pecans or walnuts

Combine flour and sugar in a saucepan. Add pineapple juice. Beat eggs and add to mixture. Cook over medium heat until thickened, stirring constantly. Cool. Seed and halve grapes, slice bananas, chop nuts. Add to the dressing. Chill well before serving.

SNOWBALLS — Esther Woolsey

12 peach halves, drained
1 3oz. pkg. cream cheese
1/3 cup chopped nuts
2 egg whites
4 Tbs. sugar
1 Tbs. mayonnaise

Soften cream cheese and blend with a little cream. Add nuts. Fill peach cavities. (Cottage cheese may be used) Put halves together to form a whole peach. Place on a lettuce leaf. Make a meringue of the egg whites and sugar. Fold in mayonnaise. Cover peaches with the meringue to resemble snowballs.

APPLE SALAD BOWL — Charlotte White

1 cup halved and seeded red or green grapes
1 cup sliced celery
2 cups unpared apples
½ cup chopped walnuts
1/3 cup creamy dressing

Dice apples. Mix fruit and nuts together and add dressing:

½ cup flour
½ tsp. salt
1 slightly beaten egg
1 cup water
1 cup heavy cream
½ cup sugar
1 Tbs. prepared mustard
1/4 cup vinegar

Cook all dressing ingredients except vinegar and cream in the top of a double boiler until thick, stirring constantly. Stir in vinegar. Chill. Beat until smooth. Whip cream and fold into chilled mixture. Add to fruit.

DRESSING FOR TOSSED SALAD — Minnie Nesbit

1 can tomato soup
1½ cups salad oil
3/4 cup vinegar
1 tsp. salt
½ tsp. pepper
dash garlic salt
1 tsp. dry mustard
½ cup sugar

Combine all ingredients in a glass jar and shake well. This keeps very well in the refrigerator for a long time.

LOCKE-OBER'S FRENCH DRESSING — Clyde Allen

½ tsp. salt
½ tsp. dry mustard
1/4 tsp. white pepper
1/4 tsp. paprika
1 Tbs. lemon juice
1/3 cup cider vinegar
1 clove garlic, crushed
1 cup salad oil

Combine all ingredients except oil in a glass jar. Shake well. Add oil. Shake well again and each time before using.

BLENDER MAYONNAISE — Phyllis Perkins

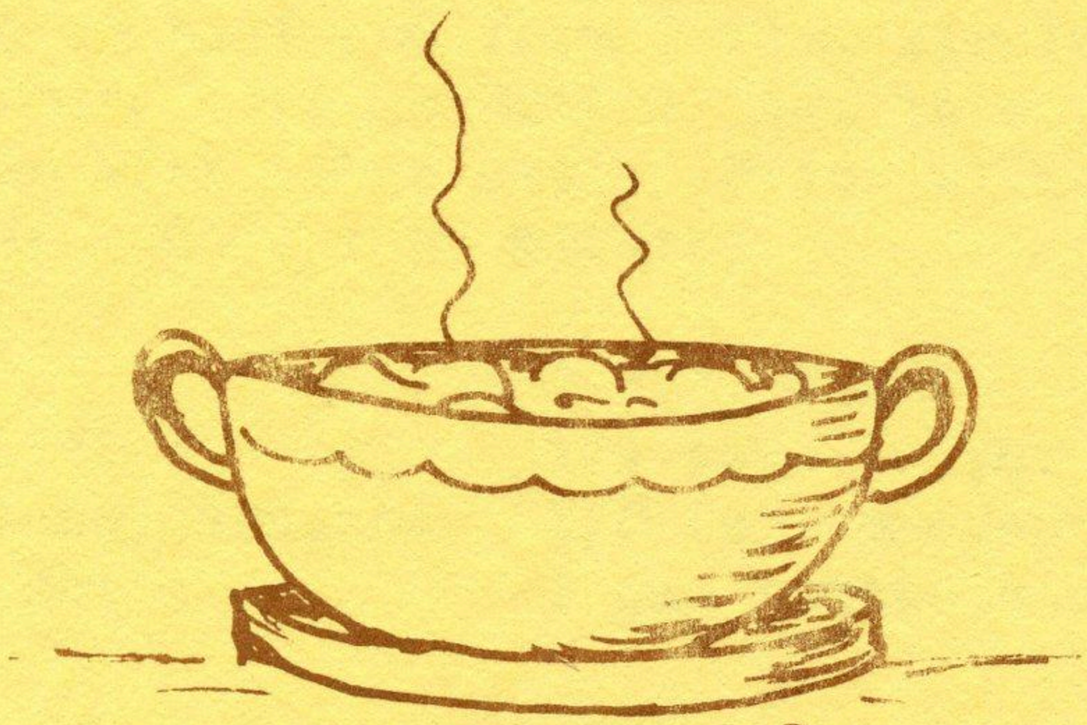
1 large egg
1 Tbs. vinegar
½ tsp. salt
1 cup salad oil
1/4 tsp. dry mustard
1/8 tsp. paprika
dash cayenne
1 Tbs. lemon juice

Measure egg, vinegar, salt, mustard, paprika and cayenne into blender container. Cover and whirl until well-mixed. At slow speed, remove cover and slowly pour half the oil in a thin stream into blender. Add lemon juice and slowly add the remaining oil in a thin stream. As mixture thickens, increase speed and scrape sides of the container with a spatula occasionally. Store in refrigerator. Makes about 1 and 1/4 cups.

SALAD DRESSING — Ethel Martin

1 egg, beaten
½ cup sugar
2 tsp. mustard
2 Tbs. flour, heaping
1 tsp. salt
1 cup milk
½ cup vinegar
1 Tbs. butter

Combine sugar, flour, mustard and salt. Add to egg in top of double boiler. Add milk and vinegar and cook over hot water until thick. Mix with mayonnaise or cream to serve.



Casseroles

Dear God, we thank Thee
For this our food;
For life and health,
And every good;
Let manna to our souls be given,
The bread of life
Sent down from Heaven.

Amen

HAMBURGER POT PIE — Mary McReavy

Crust:
2 cups sifted flour
1 cup Crisco
1 tsp. onion salt
1/4 cup cold water

Preheat oven to 400°. Cut Crisco into flour with a pastry blender until mixture is uniform. Mix onion salt in water. Sprinkle on, a tablespoon at a time and toss lightly with a fork. Work dough into a firm ball with your hands. Divide in half and form 2 flat circles. Roll out on a floured board. Place bottom half in a 9" pan. Add filling and top with other half. Prick with a fork and cut slits. Bake at 400° for 25 minutes.

Filling:
1 Tbs. Crisco
1 lb. ground beef
1 can green beans, drained
½ cup chopped onion
1 tsp. salt
1 Tbs. sugar
1/4 tsp. pepper
1/8 tsp. oregano
1 can tomato soup

Heat Crisco in a skillet and brown beef and onion. Stir in green beans, soup and seasonings.

TOMATO-NOODLE-BEEF CASSEROLE — Phyllis Perkins

3 Tbs. oil
1 lb. ground beef
1 large onion, chopped
1 clove garlic, minced
1 #2½ can tomatoes
1 6oz. can tomato paste
3/4 cup dry red wine
½ tsp. paprika
2 tsp. salt
1 bay leaf
½ tsp. thyme
½ tsp. marjoram
1 tsp. worcestershire
1/4 tsp. tabasco
8 oz. noodles, cooked
1 Tbs. salt

Heat oil in a large skillet and brown beef, onion and garlic. Add tomatoes and tomato paste. Bring to a boil. Add wine and seasonings. Simmer 30 min. Cook noodles in boiling salted water. Drain and layer with the sauce in a 2 qt. casserole. Top with grated cheese and bake at 350° for 30 minutes.

LASAGNA

Elaine Edwards

llarge onion, chopped
1 lb. hamburger
1 large can tomatoes
1 large can tomato sauce
olive oil
parmesan cheese
cottage cheese
garlic
oregano
bay leaf
parsley
salt and pepper
mozzarella cheese
lasagna noodles, cooked

Brown onion and hamburger in oil in a large saucepan. Add tomatoes and tomato sauce. Season with the spices and a few drops olive oil. Add parmesan cheese and simmer 2 to 3 hours. In a large, flat baking dish layer noodles, cottage cheese, oregano, parmesan cheese and 1/4 sauce. Make next layer with mozzarella cheese, making 2 of each. Bake at 350° for 1 hour.

HAMBURG CASSEROLE

Betsey White

1 large onion
1½ lbs. hamburg
2 cans mushroom soup
1½ cups milk
½ lb. American cheese, diced
buttered bread crumbs
parmesan cheese
6 oz. noodles

Saute onions. Add hamburg and brown. Add cheese, soup, and milk. Cook slowly until cheese melts. Cook noodles. Combine with hamburg mixture in a casserole. Top with buttered crumbs and parmesan cheese. Bake at 350° for 30 minutes.

CORNED BEEF CASSEROLE

Melva Haley

2½ cups shell macaroni
1 can corned beef, diced
1 can cream of chicken soup
2 cups cheddar cheese, shrd.
½ cup onion, chopped
1 cup milk
2 slices bread
2 Tbs. melted oleo

Cook macaroni. Drain. Combine with beef, cheese, onion, soup and milk in a 2 qt. casserole. Cube bread and toss in melted oleo. Arrange over casserole and bake at 350° for 45 min. until golden brown. Allow to stand 10 min. before serving.

LASAGNE

Mary McReavy

8oz. lasagne noodles
1 Tbs. salt
1 Tbs. oil
1 medium onion, chopped
2 cloves garlic
1/4 cup oil
1 lb. hamburg
1 28oz. can tomatoes
1 can tomato paste
salt
1 Tbs. sugar
1 cup water
1 bay leaf
1 tsp. basil
mozzarella cheese
cottage cheese
parmesan cheese

Cook lasagne noodles in salted water until tender. Drain and pour oil over them. Brown onion and garlic in the 1/4 cup oil. Add hamburg and brown. Add remaining ingredients except cheeses and simmer uncovered 1½ hours. In a large casserole, place a layer of noodles, layer of mozzarella cheese, layer of cottage cheese and layer of sauce. Do this 3 times. Sprinkle each with parmesan cheese. Bake at 350° for 1 hour.

HAMBURG-BEAN CASSEROLE

Phyllis Burdin

1 lb. hamburg
1 large onion, chopped
2 Tbs. cooking oil
1 qt. cooked string beans
1 can mushroom soup

Saute onion in oil until tender. Add hamburg and brown, breaking up with a fork. In a casserole, alternate layers of beans and meat. Pour soup over top and bake at 350° for 20 minutes.

HAMBURG PIE

Jean Durham

1 lb. hamburg
2 medium onions, chopped
3 Tbs. fat
4 potatoes, diced
3 carrots, diced
1 tsp. celery salt
1 and 1/4 tsp. salt
½ tsp. pepper
2 cups water

Heat fat in a skillet and brown hamburg, breaking up with a fork. Add onions and brown slightly. Add potatoes, carrots, seasonings and water. Simmer gently until carrots are done. Thicken juice with a flour and water paste. Pour into a casserole and top with pie crust. Slit top. Bake at 425° for 25 min., or until crust is brown.

CABBAGE ROLLS

Molly Johnston

8 to 10 large cabbage leaves
1 tsp. salt
3/4 lb. ground beef
1/4 lb. ground pork
1 egg
1 small onion, chopped
1 small green pepper
1 small can tomato paste
1½ cans water
2 Tbs. bacon fat
3/4 cup cooked rice
salt and pepper

Cover cabbage leaves with salt and boiling water. Let stand for 1 hour. Drain and set aside. Cook rice and set aside. Saute onion and chopped green pepper in fat. In a bowl, mix together the meat, egg, salt and pepper. Add rice and onion-pepper mixture. Form into 6 or 8 portions and roll in a cabbage leaf. Place rolls with edges down in a greased baking dish in a single layer. Dilute tomato paste with water and pour over rolls. Sprinkle with salt and pepper. Cover and bake at 350° for 1 hour.

SEVEN LAYER DINNER

Esther Woolsey

1 large potato, sliced
1 medium onion, sliced
1 lb. hamburger
½ cup raw rice
4 slices bacon
1 #2½ can tomatoes
1 green pepper, chopped
½ cup celery, chopped
1 small can mushrooms
salt, pepper, water

In the bottom of a greased casserole place a layer of potato. Add layer of onion. Spread raw hamburger evenly over the onion. Season with salt and pepper. Sprinkle raw rice next. Add in layers the tomatoes, green pepper, celery and drained mushrooms. Lay raw bacon slices on top and add enough cold water to come to the top of the ingredients. Cover and bake at 350° for 2 hours.

TEXAS HASH

Mary McReavy

3 large onions, sliced
3 green peppers, chopped
4½ tsp. shortening
2 lbs. hamburger
2 cans tomatoes
1 cup uncooked rice
2 tsp. salt
2 tsp. pepper

Saute onion and green pepper in shortening. Add hamburger and brown. Add remaining ingredients and cook covered at 375° for 1 hour and 15 minutes.

PORK CHOP CASSEROLE — Diane Deane

6 pork chops, browned
½ cup raw rice (not Minute)
1 green pepper, sliced
1 can consomme
1 onion, sliced
2 or 3 tomatoes, sliced

Place rice and consomme in a casserole. Add in 2 layers each, the pork chops, sliced onions, tomatoes and peppers. Bake at 350° for 1½ hours.

MARYLAND CHICKEN SUPPER — Cherie Moore

3/4 cup chopped onion
½ cup chopped celery
½ cup sliced mushrooms
3 slices crisp bacon
3 cups cooked cubed chicken
1/4 cup chicken broth
1 tsp. salt
1 can cream of chicken soup
1 tsp. worcestershire
1 cup sour cream
1/4 cup cheddar cheese, shredded
1/8 tsp. pepper

Combine onions, celery and chicken broth and simmer 20 min. In a 2 qt. casserole, combine soup, sour cream, chicken, mushrooms, crumbled bacon, salt, worcestershire, pepper and cooked vegetables. Drop biscuits by the Tbs. on top. Bake at 350° for 45 min. until golden brown. Sprinkle on cheese and return to oven until cheese melts.

Biscuit topping:

1 cup flour
2 tsp. baking powder
½ tsp. salt
½ cup milk
1 Tbs. chopped green pepper
1 Tbs. chopped pimento
1 cup shredded cheddar cheese
2 eggs, beaten

Combine in a mixing bowl and stir until just blended.

CHICKEN SALAD CASSEROLE — Barbara Blake

2 cups cubed cooked chicken
2 cups chopped celery
½ cup chopped toasted almonds
½ tsp. salt
2 tsp. grated onion
2 Tbs. lemon juice
1 cup mayonnaise
½ cup grated cheddar cheese
1 cup crushed potato chips

Mix together all ingredients except chips in a 1 qt. casserole. Top with chips and bake at 450° for 10 min. Serves 5 or 6. Seafood may be substituted for chicken.

CHICKEN TETRAZZINI

Phyllis Perkins

½ lb. spagetti
1 small can mushrooms
4 Tbs. butter
1/3 cup flour
2 cups chicken broth
1 cup light cream
2 Tbs. Sherry
2 cups cubed cooked chicken
½ cup parmesan cheese
salt and pepper

Make a sauce of the butter, flour, broth, cream, salt and pepper. Stir in Sherry. Cook spagetti until tender. In a greased casserole, place half the spagetti, half the chicken, half the cheese and half the sauce. Add remaining ingredients in the same way and bake at 400° for 20 min. Can be frozen and can also be made with turkey.

CHICKEN-BROCCOLI CASSEROLE

Gertrude Prescott

3 pkgs. frozen broccoli (spears or chopped)
6 chicken breasts, cooked
3 cans cream of chicken soup
1½ cups Hellman's mayonnaise
2 tsp. lemon juice
6 Tbs. Sherry
3/4 cup shredded sharp cheese
3/4 cup soft bread crumbs
2 Tbs. melted butter
(asparagus may be used instead of broccoli)

Arrange cooked broccoli in a 9x12 pan or flat casserole. Cut chicken into large bite-sized pieces. Place on top of broccoli. Mix together the soup, mayonnaise, lemon juice, and Sherry and pour over the chicken. Sprinkle with the cheese and crumbs. Drizzle melted butter over the top and bake covered at 350° about 1 hour until bubbly and very hot. Serves 8. Can be made ahead and reheated.

TURKEY CRUNCH

Betsey White

3 cups cooked turkey
1 4oz. can mushrooms
½ cup chopped celery
1/4 cup chopped onion
1/4 cup chopped green pepper
1 2oz. jar pimento, drained
2 cans mushroom soup
1 cup milk
1 3oz. can Chinese noodles

In a buttered 2 qt. casserole, combine the turkey, mushrooms drained, celery, onions, green pepper and pimento. Blend mushroom soup and milk. Pour over turkey mixture and sprinkle Chinese noodles around the edge. Bake at 325° for 50 to 60 minutes.

WILD RICE-CHICKEN SUPREME

Freda Gaw

1/3 cup chopped onion
1/4 cup melted butter
1/3 cup flour
1 tsp. salt
dash pepper
3 Tbs. chopped almonds (blanched)
1 box Uncle Ben's long grain and wild rice mix
1 cup light cream
1 cup chicken broth
2 cups cubed cooked chicken
1 4oz. can mushrooms, drained
1/3 cup chopped parsley (less if dried)

Cook rice according to pkg. directions. Saute onion in butter. Blend in flour, salt and pepper. Gradually stir in cream and chicken broth. Cook until thickened. Mix sauce with remaining ingredients. Bake in a 2 qt. casserole at 425° for 30 minutes. Serves 6 to 8.

CHICKEN SPAGETTI

Deborah Mills

1 large chicken)
1 large onion)

Cut up chicken. Slice onion. Cover with salted water and simmer until chicken is tender

Remove chicken from stock and cool. Reserve stock. Remove chicken from bones and cube. Saute 1 onion chopped fine, 1 green pepper chopped fine in 1 stick oleo. Add chopped chicken, 1 medium can tomatoes, 1 can mushroom soup, 1 can tomato soup, 1 small can mushrooms, 1/3 cup chopped black olives. Cook over low heat until heated through. Cook 1 lb. thin spagetti broken in pieces until tender. Drain. Combine with chicken mixture and place in a large casserole. Sprinkle with grated cheddar cheese (about 1 lb) Bake until cheese melts at 350°. This freezes well.

EASY OVEN-FRIED RICE

Freda Gaw

1 can consomme
1 4oz. can mushrooms
1 cup uncooked rice (not Minute)
1 can onion soup
1 stick butter

Combine all ingredients in a 1½ qt. casserole. Bake uncovered at 350° for 1 to 1½ hours. Stir after the first half hour.

MACARONI- FRANK CASSEROLE — Peggy Lightbody

4 qts. water
1 Tbs. salt
1 8oz. pkg. macaroni
8 frankfurters
1 cup evaporated milk
1 can mushroom soup
½ lb. mild cheese
2 tsp. parmesan cheese
½ cup milk
1 tsp. mustard

Cook macaroni in water and salt until tender. Heat oven to 350°. Butter a 2 qt. casserole. Cut frankfurters into pieces, reserving 2 for garnish. Combine remaining ingredients and heat until cheeses are melted. Mix with drained macaroni and frankfurters. Pour into casserole and bake at 350° for 25 to 30 minutes. Serves 4 to 6.

MACARONI CASSEROLE — Phyllis Burdin

1 stick oleo
1 small onion, diced
1 small green pepper, diced
2 Tbs. flour
1 tsp. salt
2 cups tomato juice
2 cups sharp cheese, shredded
2 cups cooked macaroni
1 cup sour cream
1 tsp. pepper

Saute onion and green pepper in oleo until tender. Add flour and stir well. Add tomato juice, cheese, salt and pepper. Stir constantly until cheese is melted and sauce is smooth. Combine with macaroni and turn into a buttered casserole. Spread 1 cup sour cream on top and bake at 350° for 45 minutes.

BAKED BEANS — Diane Deane

2 lbs. dry beans
½ lb. salt pork
½ cup brown sugar
1/3 cup molasses
2 tsp. dry mustard
½ tsp. pepper
1 Tbs. salt
1 medium onion (opt)

Soak beans overnight in cold water. Next morning, parboil until skins crack when blown upon. Quarter onion and place on bottom of bean pot. Add beans. Cut through rind of salt pork to depth of ½" and place on top of beans. Combine remaining ingredients with 1 pt. boiling water. Pour over beans. Add enough more water to cover. Bake covered at 300° for 6 hours, or until done. Add more water during baking if beans are becoming dry.

CHEESE TIT — Alice Flanders

5 slices buttered bread
3/4 lb. sharp cheddar cheese
4 eggs, beaten
2 cups milk
1/4 tsp. dry mustard
½ tsp. prepared mustard
½ tsp. salt
dash pepper
½ tsp. worcestershire
buttered crumbs

Cut cheese into small cubes. Cut bread into 1" cubes. Place alternate layers of bread and cheese in a buttered baking dish. Combine eggs, milk and seasonings. Pour over bread and cheese. Cover with buttered crumbs and let stand overnight or for several hours in the refrigerator. Bake at 350° for 1 hour or until firm.

CHEESE SOUFFLE WITH CRAB OR TUNA — Barbara Blake

1 loaf white bread
4oz. grated cheddar cheese
1 can crabmeat or tuna
5 eggs
3 cups milk
1 tsp. dry mustard
½ tsp. salt, scant
1/4 cup melted oleo

Remove crusts from bread and cut into quarters. Cover bottom of a well-greased 13x9 glass baking dish with bread. Sprinkle on ½ the cheese. Place half the fish over that. Repeat layers, ending with a bread layer. Combine eggs and milk, mustard and salt. Beat well and pour over bread. Press down with a fork to make sure bread is well-saturated. Brush with melted oleo and let stand overnight in the refrigerator. Remove 1 hour before baking. Sprinkle with paprika and bake at 350° for 1 hour to 1 hour 15 minutes.

SCALLOPED OYSTERS — Jean Bell

1 pint oysters
1½ cups cream
saltine crackers
½ stick butter

Crush crackers into crumbs. Alternate layers of crackers and oysters in a buttered baking dish. Start and end with crackers. Pour cream over all. Salt and pepper lightly. Dot with butter. Bake at 350° for 40 minutes.

SCALLOP AND MUSHROOM CASSEROLE

2 lbs. scallops
1 lb. fresh mushrooms
dry bread crumbs
oleo
salt and pepper
1 can mushroom soup
1/4 cup water
2 Tbs. Sherry

Wash scallops and cut into bite-sized pieces. Butter casserole and cover bottom with bread crumbs. Place scallops on crumbs. Saute mushrooms in oleo. Add salt and pepper. Add mushroom soup, 1 can water, Sherry and mix well. Pour over scallops, top with crumbs and bake at 250° uncovered for 1½ to 2 hours.

FISH TURBAN

Margaret Martin

2½ cups cooked flaked fish
1½ cups milk
½ small onion, minced
1/4 cup butter
1/4 cup flour
pepper
lemon juice or vinegar
1 egg, beaten
2/3 cup buttered bread crumbs
½ tsp. salt

Scald onion in milk and remove. Add flour, butter, salt and pepper to make a white sauce. When smooth, add the egg gradually stirring constantly. Add pieces of onion removed earlier. Put layers of fish in buttered baking dish and dot each layer with pieces of butter, salt, pepper and a few drops of lemon juice. Then put on a layer of sauce, layering until all is used. Top with buttered crumbs and bake at 450° until crumbs are brown.

TUNA CASSEROLE

Minnie Nesbit

1½ cups macaroni
1 can tuna
2 cups shredded cheddar cheese
1 medium onion, chopped fine
1 can mushroom soup
1 can water

Cook macaroni in boiling salted water until tender. Drain. Combine macaroni, tuna, cheese, and onion. Pour into a 2 qt. greased casserole. Heat soup and water to boiling, stirring frequently. Pour over mixture. Bake uncovered at 350° until bubbly, 30 to 35 minutes.

BAKED FISH AU GRATIN

Katherine Kent

2 lbs. fish fillets (haddock)
8 slices American cheese
1 tsp. thyme or oregano
1/4 cup chopped parsley
2 medium onions, chopped (about 1 cup)
2 Tbs. vegetable oil
2 Tbs. flour
1 tsp. salt
1/8 tsp. pepper
1 cup milk

Place half of the fish in a greased 9" baking dish. Cover with 4 slices of cheese. Top with remainder of fish and cheese. Sprinkle with thyme and parsley. Saute onions in oil until clear and lightly browned. Blend in flour, salt and pepper. Slowly stir in milk. Bring to a boil over low heat, stirring constantly. Boil 1 min. Pour over fish. Bake at 400° for 20 to 30 minutes. Juice will be thicker if cooked a little longer. A can of cream of chicken soup plus the milk can be substituted for the sauce.

COMPANY SALMON LOAF

Eileen Pushor

½ lb. ziti macaroni
1 can evaporated milk
½ tsp. dry mustard
6 oz. American cheese, grated
1 medium onion, chopped
1 can salmon

Cook macaroni in boiling, salted water until tender. Drain and pick over salmon. Heat milk and cheese together until cheese melts. Stir until smooth and add mustard and onion. Combine macaroni and salmon. Fold in sauce and put into a loaf pan. Bake at 350° for 1 hour.

SALMON LOAF

Evelyn Godsoe

1 can drained salmon
½ cup celery, chopped fine
½ cup onion, chopped fine
1 tsp. parsley flakes
½ cup cracker crumbs
½ cup mayonnaise

Pick over salmon. Combine with remaining ingredients and pat into a loaf pan. Bake at 350° for 1 hour. Let stand 5 to 10 minutes before serving.

FISH AND SHRIMP CASSEROLE

Alice Flanders

1½ cups milk
3 Tbs. chopped green pepper
1 slice onion
1 bay leaf
1 tsp. salt
1½ lbs. haddock fillet
1 can shrimp (5 oz.)
dash pepper
4 Tbs. butter
1½ cups milk
3 Tbs. parmesan cheese

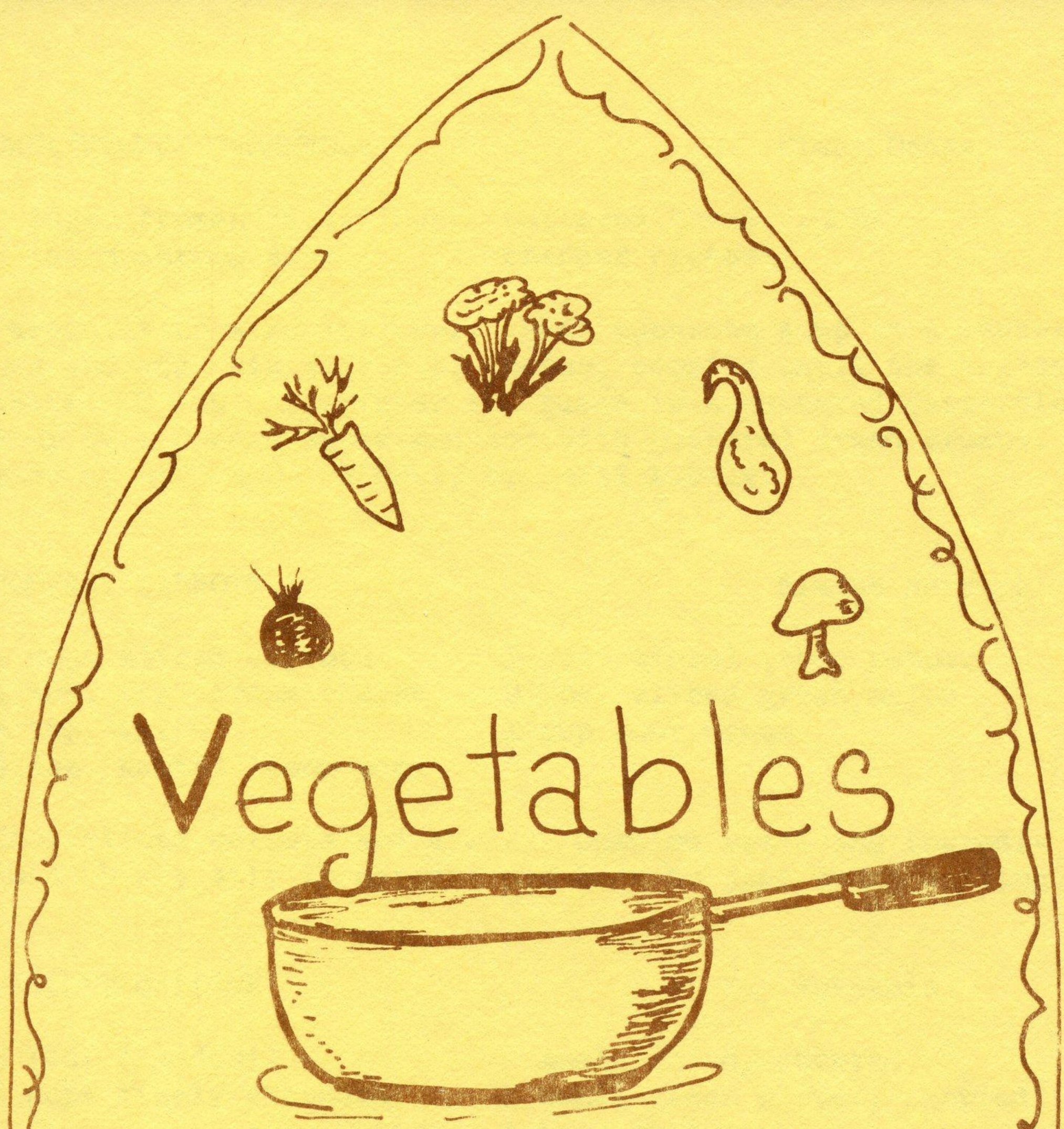
In a 2 qt. casserole, place the milk, onion, bay leaf, salt and pepper. Let stand in a 350° oven for 10 min. Add fish and bake for 18 to 20 minutes until fish flakes. Remove fish and reserve liquid for sauce. Remove onion and bay leaf and discard. In the top of a double boiler, blend butter and flour. Add milk and the liquid in which the fish was cooked. Add pepper and cheese. Cook without stirring for 15 minutes. Then, beat until thick. Flake fish into the casserole and layer with shrimp. Pour sauce over all. Cover with buttered crumbs and a sprinkle of cheese. Bake at 375° for 20 to 30 minutes.

CLAM CASSEROLE

Althea Butterfield

1 can minced clams
30 saltines, crushed
2 eggs, beaten
1 can mushroom soup
1 cup milk
4 Tbs. melted butter

Beat eggs. Add clams, soup and milk. Fold in cracker crumbs. Pour into a small casserole and bake at 350° in a pan of hot water for 1 hour.



Vegetables

Heavenly Father, bless this food;
Bless the hands that earned it;
And the hands that prepared it.

Amen

CAULIFLOWER CASSEROLE — Diane Deane

2 pkgs. frozen cauliflower
1 can mushroom soup
buttered bread crumbs
cheddar cheese

Partially cook cauliflower. Heat mushroom soup in a saucepan and add thin slices of cheese, cooking until the cheese melts. Drain cauliflower and place in a buttered casserole. Pour over cheese sauce and top with buttered bread crumbs. Bake at 350° about ½ hour, or until bubbly.

COMPANY CARROTS — Elaine Herring

5 cups sliced carrots
1 3oz. pkg. cream cheese
½ tsp. salt
½ tsp. grated lemon peel
2 Tbs. minced green pepper
2 Tbs. sliced green onion
1 cup sour cream

Cook sliced carrots and drain. Combine remaining ingredients; heat; stir in carrots and heat to just under boiling.

SKILLET CABBAGE — Kay Ruksznis

1 Tbs. salad oil
3 cups finely shredded cabbage
1 cup chopped celery
1 small onion, chopped
1 small green pepper, chopped
½ tsp. salt
dash pepper

Heat oil over medium heat in a medium-sized skillet. Stir in all ingredients and mix well. Cover pan and cook 10 minutes, stirring occasionally. Serve immediately. Will be crisp.

ONION CASSEROLE — Virginia Templet

1½ lbs. small onions
1 cup pecans, chopped
salt and pepper
1 cup light cream
2 eggs, beaten
buttered crumbs

Peel and cook onions. Drain and put into a buttered casserole. Add pecans, salt and pepper. Whip cream with eggs and pour over. Top with crumbs and bake at 400° for 15 to 20 minutes.

CAULIFLOWER POLONAISE

Betsey White

1 large cauliflower
3/4 cup melted butter
3 Tbs. chopped parsley
1 tsp. salt
grated rind of 1 lemon
1 cup bread or cracker crumbs
2 hard-cooked eggs, chopped

Cook cauliflower in salted water until tender. Drain. Place in a buttered casserole and top with a mixture of the remaining ingredients. Bake at 375° for 30 minutes. Serves 6 to 8.

'OLD TIME' BAKED ONION DELUXE

Freda Gaw

8 medium onions
1 Tbs. melted butter
1/4 cup tomato juice
2 Tbs. honey
1 tsp. salt
½ tsp. paprika
parsley springs

Cut onions in half crosswise. Place in a greased casserole. Combine remaining ingredients and pour over the uncooked onions. Bake covered at 350° for 1 hour, or until tender.

SCALLOPED POTATOES

Phyllis Perkins

4 cups raw potatoes, sliced
2 Tbs. cream
1/8 tsp. pepper
2 Tbs. butter
1 tsp. salt
1 cup milk, scalded
1 cup cheese, shredded

Grease baking dish. Place half the sliced potatoes in it. Add cream (milk will not do). Sprinkle with salt and pepper, half the cheese and half the butter. Cover with half the milk. Add remaining ingredients in the same manner. Cover and bake at 350° for 65 minutes. Remove cover and continue baking for 15 minutes more.

CRUNCHY POTATOES

Freda Gaw

1 stick oleo
1½ cups sharp cheddar cheese, grated
2 tsp. salt
1 cup crushed corn flakes
4 or 5 potatoes, pared and cut in ½" slices
1½ tsp. paprika

Place stick of oleo in a jelly roll pan and melt. Add a single layer of potatoes and turn once to coat. Mix remaining ingredients and sprinkle over top. Bake at 400° for 15 minutes, or until the potatoes are tender.

BAKED ZUCCHINI

Mary Jane Peake

2 Tbs. oil
4 zucchini, sliced
½ lb. mozzarella cheese
1/4 cup parmesan cheese
salt
½ cup bread crumbs
butter
3 medium tomatoes, sliced

In a casserole, place oil first. Layer zucchini, tomatoes, salt and cheeses. Top with crumbs. Dot with butter and bake at 350° for 45 to 50 minutes.

HARVARD BEETS

Freda Gaw

1 Tbs. cornstarch
4 tsp. sugar
3/4 tsp. salt
2 cups sliced beets, cooked
2/3 cup beet liquid °(+ water)
1/4 cup vinegar

Mix cornstarch and seasonings. Blend beet liquid and vinegar into cornstarch mixture. Bring to a boil and boil 1 min. Add beets and heat. Makes 4 to 6 servings.

SUMMER SQUASH CASSEROLE

Barbara Blake

1 cup sour cream
1 small onion, chopped
2 Tbs. pimento, chopped
1 Tbs. oleo
2 lbs. summer squash, sliced
1 can cream of chicken soup
½ cup melted oleo
1 8oz. pkg. herb stuffing mix

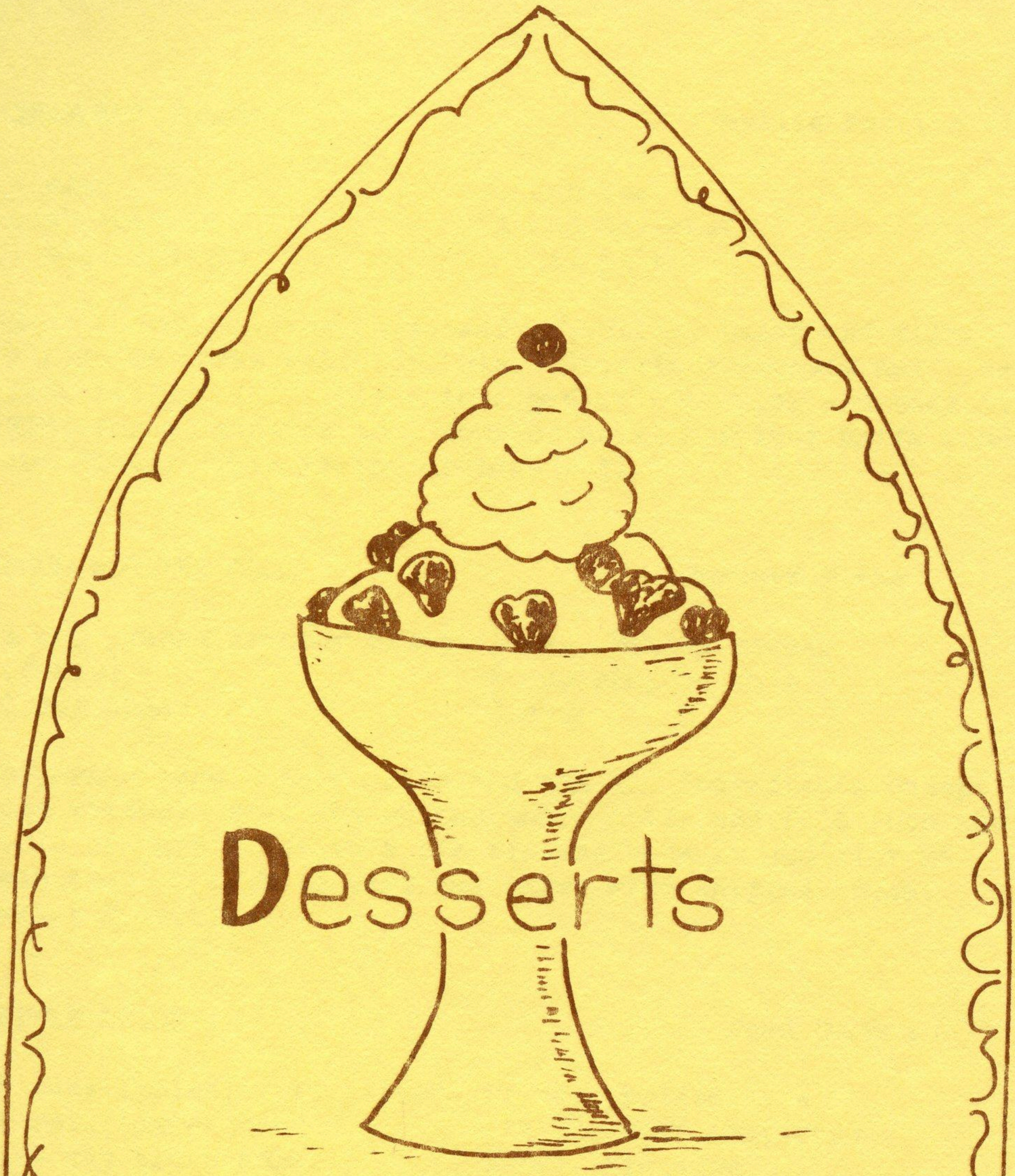
Cook squash and onion in a very small amount of salted water until just tender. Drain. Season with salt, pepper, and 1 Tbs. oleo. Combine chicken soup, sour cream and pimento. Fold into squash. Add melted oleo to the stuffing mix and stir until well-blended. Add half the stuffing to the squash and pour into a 2 qt. casserole. Top with remaining stuffing and bake at 375° for 30 minutes. Makes 6 servings. This freezes well.

BAKED ZUCCHINI

Henny Parsons

Zucchini
salt and pepper
cheese, shredded
melted oleo

The amount of the ingredients depends on the number of servings planned. Grease a glass baking dish. Slice zucchini thinly. Place in the dish a layer of zucchini, salt and pepper, & sprinkle of cheese, and drizzle oleo very sparing over. Repeat layers until dish is rounded over, ending with cheese. Bake at 375° until zucchini is tender and the cheese is crunchy. Summer squash may be used instead of zucchini, and try garlic salt.



Desserts

God is great,
God is good,
And we thank Him
For this food.

Amen

GRAPENUT PUDDING — Phyllis Perkins

4 eggs
dash salt
1 tsp. vanilla
1 cup sugar
1 cup Grapenuts
1 qt. milk

Beat thoroughly the eggs, salt, vanilla, sugar and milk. A blender works well for this. Stir in grapenuts and pour into baking dish. Place in a pan of hot water and bake at 325° for 45 minutes to 1 hour or until a silver knife comes out clean. This recipe divides well.

FOOD FOR THE GODS — Barbara Blake

1 cup graham cracker crumbs (8 or9)
1 cup sugar
1 tsp. baking powder
½ cup chopped nuts
3 eggs

Separate eggs. Beat yolks and add all ingredients except egg whites. Beat egg whites until stiff and fold into the yolk mixture. Put in a pie tin and bake at 300° for 25 minutes. Cut while warm and serve with whipped cream. Makes 8 servings.

APPLE CRISP — Jean Durham

5 cups apples, thin sliced
1 Tbs. lemon juice
3/4 cup brown sugar
1/3 cup flour
1/3 cup rolled oats
1/3 cup soft margarine
1 tsp. cinnamon
½ tsp. nutmeg

Arrange apple slices in an 8x8 baking pan which has been brushed with margarine. Sprinkle with lemon juice. Mix together sugar, flour, oats, margarine, cinnamon and nutmeg. Sprinkle this mixture over the apples. Bake at 375° for 30 to 40 minutes or until apples are tender. Serve warm. Makes 6 servings at 225 calories per serving.

BREAD PUDDING — Virginia Ruksznis

3 slices bread, buttered
2 cups milk
2 eggs
½ tsp. salt
1 tsp. vanilla
1 cup brown sugar

Cube bread. Mix all ingredients together and cook in a double boiler about 1½ hours. Stir once or twice.

LEMON CUSTARD PUDDING — Virginia Ruksznis

1 cup sugar
1 lemon
2 Tbs. butter
1/3 cup flour
1 cup milk
2 eggs, separated

Extract juice from lemon and strain. Combine all ingredients except egg whites. Beat whites separately until stiff and fold in. Pour into baking dish and bake at 325° for 45 minutes set in a pan of hot water.

KISS PUDDING — Sharon Melia

2 cups milk
3 eggs, separated
½ cup sugar
2 Tbs. cornstarch
½ tsp. salt
1/3 cup sugar
1 sq. baking chocolate
1 tsp. vanilla

Heat milk in a double boiler. Add egg yolks, ½ cup sugar, cornstarch and salt. Cook until thick. Stir in vanilla. Beat egg whites, 1/3 cup sugar and melted, cooled chocolate. Pour into serving cups, the custard first, then the chocolate on top. Top with whipped cream.

STRAWBERRY DESSERT — Margaret Martin

1 pkg. strawberry jello
1 cup boiling water
1 16oz. pkg. frozen strawberries
1 medium pkg. Cool Whip

Drain thawed strawberries, reserving liquid. Dissolve jello in boiling water. Cool. Add 1 cup strawberry juice. Let cool until it begins to thicken. Add strawberries. Allow to thicken slightly more. Beat in Cool Whip. Return to refrigerator and let set until firm.

RHUBARB DESSERT — Esther Woolsey

4 cups rhubarb, cut up
1 cup sugar
1 pkg. strawberry jello
2 cups yellow cake mix
1 cup cold water
5 Tbs. melted oleo

Grease an oblong baking pan, 7x10. Place the raw, cut-up rhubarb in it evenly. Sprinkle with sugar, then strawberry jello, then the dry cake mix. Gently pour the cup of water over all and dribble melted oleo on top. Bake at 350° for 1 hour. Serve warm or cold with whipped cream or ice cream.

RAINBOW DESSERT — Alice Flanders

1 pkg. orange jello
1 pkg. cherry jello
3 cups boiling water
1 cup unsweetened pineapple juice
1 cup water
1 pkg. low cal lemon gelatin
1 cup whipped topping

Place the orange and cherry gelatins in separate bowls. Add 1½ cups boiling water to each and stir to dissolve. Pour each into a 9x5 loaf pan. Chill until firm. Combine pineapple juice and 1 cup water in a saucepan. Bring to a boil over medium heat. Remove from heat and stir in lemon gelatin until dissolved. Chill until the consistency of egg white. Fold in whipped topping. Cut orange and cherry jellos into ½" cubes and fold into lemon mixture. Spoon in a 9x5x3 loaf pan and chill until firm. Unmold and cut into 1" slices to serve. Serves 10. About 105 calories.

SNOW BALLS — Pushor Family

½ cup oleo
1 cup sugar
2 cups Rice Krispies
½ cup chopped nuts
1 egg
1 cup chopped dates
1 tsp. vanilla
1 pkg. coconut

Cook butter, sugar, egg and dates together for 10 minutes, stirring constantly. Cool, and add Rice Krispies, nuts and vanilla. Form into small balls and roll in coconut. Chill before serving.

GRAHAM CRACKER DELIGHT — Ruth Harvey

3/4 cup sugar
3/4 cup milk
dash salt
1 env. gelatin
1/4 cup cold water
1 cup cream
2 eggs, separated
1 tsp. vanilla
16 graham crackers
1/3 cup butter

Combine sugar, milk, egg yolks and salt in top of a double boiler. Cook until it thickens. Add gelatin which has been dissolved in cold water. Cool. Whip cream and fold in. Beat egg whites stiff, add vanilla and fold in. Roll graham crackers fine and mix with butter. Put half the crumbs in a buttered dish. Add the custard, then the rest of the crumbs. Chill well before serving.

COFFEE BARS — Betty Page

1 cup golden raisins
2/3 cup strong coffee
½ tsp. cinnamon
2/3 cup shortening
1 cup sugar
2 eggs
1½ cups flour
½ tsp. baking powder
½ tsp. baking soda
1/4 tsp. salt

Combine raisins, coffee and cinnamon; let stand. Cream shortening and sugar. Add eggs one at a time, beating well after each addition. Mix and sift flour, baking powder, soda and salt. Spread batter in a greased, shallow pan. Bake at 350° for 20 to 25 minutes. While warm, spread with coffee glaze made by adding strong coffee to 1½ cups confectioners sugar to get a thin, spreading consistency. Cut into bars when cool.

COFFEE BARS — Carolyn Hersey

2 cups brown sugar
2 eggs
1 cup oil
1 cup warm coffee
1 cup chocolate bits
3 cups flour
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
½ cup chopped nuts

Mix together all ingredients. Pour into 2 greased and floured 9x13 pans or a jelly roll pan. Sprinkle chocolate bits and nuts on top. Bake at 350° for 35 minutes.

GRAHAM-MARSHMALLOW SQUARES

Eda Fortier

1 cup sugar
2 eggs, beaten
2/3 cup oleo
1 pkg. butterscotch bits
2 + 2/3 cups graham crackers
3½ cups mini marshmallows
½ cup chopped nuts

In the top of a double boiler, combine sugar, eggs and oleo. Cook for ½ hour. Add graham cracker crumbs, marshmallows and nuts. Spread quickly on an ungreased cookie sheet. Let cool. Melt butterscotch bits and spread over bars. Cut into squares.

GRAHAM CRACKER BARS

Sharon Melia

1 box graham crackers
2 sticks oleo
2 cups brown sugar
2 cups coconut
1 cup canned milk
pinch of salt
2 slightly beaten egg whites
2 cups confectioner's sugar
½ cup Crisco
1 Tbs. cornstarch
1 to 2 tsp. vanilla

Arrange a layer of whole graham crackers in a 9x13 baking pan or on a cookie sheet (thinner bars). In a saucepan, melt the oleo. Add brown sugar, coconut, milk and salt. Bring to a boil and boil 8 minutes. Remove from heat and stir in 1 cup crushed graham cracker crumbs. Return to heat and boil 3 minutes. Cool slightly and pour over the layer of graham crackers. Top with another layer of whole crackers. Frost with: egg whites, confectioner's sugar, Crisco, cornstarch, vanilla and salt beaten together. Chill. Cut into small bars.

APRICOT SQUARES

Lurene Houston

1 cup sugar
2 cups + 1 Tbs. flour
3/4 cup shortening
1 + 1/3 cups coconut
1 jar apricot jam
½ cup chopped nuts
1 egg
1 tsp. vanilla
1/4 tsp. salt

Combine all ingredients except jam. Spread half the mixture in a 10" square pan. Spread jam over dough. Top with remaining dough. Bake at 350° for 35 minutes. Cool. Cut into squares.

PINEAPPLE SQUARES

Barbara Roullard

3/4 cup sugar
½ tsp. salt
3 Tbs. cornstarch
1 Tbs. butter
1 can crushed pineapple
1 Tbs. lemon juice
1 cup brown sugar
1 tsp. salt
1 cup flour
1/4 cup melted butter
½ cup shredded coconut

Cook together sugar, salt, butter, cornstarch, pineapple (undrained) and lemon juice. Stir until thick. Cool. Mix brown sugar, salt, flour and melted butter and coconut until crumbly. Press half this mixture into a square baking pan. Spread the pineapple mixture over it. Top with remaining crumb mixture and bake at 350° for 30 minutes.

LEMONY LAYER BARS

Lurene Houston

1 pkg. yellow cake mix
½ cup butter, melted
2 eggs
1 pkg. lemon pudding mix
1 can sweetened condensed milk
1 & 1/3 cups flaked coconut
1 cup chopped nuts

Combine cake mix, butter and eggs in a large bowl. By hand, stir until dough holds together. Press into an ungreased 15x10 or 13x9 baking pan. Combine pudding mix and condensed milk. Spread over dough. Sprinkle with coconut and nuts. Bake at 350° for 20 to 30 minutes until golden brown. Cool and cut into bars.

CARAMEL LAYER CHOCO SQUARES

Margaret Templet

1 14oz. pkg. light caramels
1/3 cup canned milk
3/4 cup oleo melted
1 pkg. German chocolate cake mix
1/3 cup canned milk
1 cup chopped nuts
1 6oz. pkg. chocolate bits

Melt caramels and 1/3 cup milk. Grease and flour a 13x9 baking pan. Combine cake mix, melted oleo, nuts and remaining 1/3 cup milk. Mix well. Press half the mixture into pan and bake at 350° for 6 minutes. Remove from oven and sprinkle with chocolate bits. Spread the melted caramel over and top with remaining crumbled dough. Bake at 350° for 15 to 18 minutes. Cool, then refrigerate to set caramel. Cut into bars.

TOFFEE BARS

Musetta Laird

1 cup oleo
1 cup brown sugar
1 tsp. vanilla
2 cups sifted flour
1 6oz. pkg. chocolate bits
1 cup chopped nuts

Cream together oleo, sugar and vanilla. Add flour and mix well. Stir in chocolate bits and nuts. Press mixture into ungreased 15x10 jelly roll pan. Bake at 350° for 25 min. Cut while warm, but cool before removing from pan.

LEMON COCONUT SQUARES

Betsey White

1 cup sugar
1 cup water
2 Tbs. cornstarch
2 eggs
3 lemons, juiced
1/4 cup shortening
1 cup brown sugar
3/4 cup shredded coconut
1/4 cup butter
½ tsp. soda
9½oz. mixed Ritz & Graham crackers
1 tsp. vanilla

Combine sugar, eggs, water, cornstarch and lemon juice in the top of a double boiler. Cook until thick, stirring constantly. Add shortening and vanilla. Set aside to cool. Combine cracker crumbs with brown sugar, coconut and soda. Add melted butter and mix well. Put half this mixture into a shallow cake pan. Cover with cooled lemon mixture and top with remaining crumb mixture. Bake at 350° for 30 minutes.

PINEAPPLE BROWNIES

Sharon Melia

2 sqs. chocolate
½ cup shortening
1 cup sugar
2 eggs, beaten
1 cup flour
1 can crushed pineapple (9oz.)
½ tsp. baking powder
1/4 tsp. salt
1/4 tsp. soda
½ cup chopped nuts
½ tsp. vanilla

Melt chocolate and shortening together. Remove from heat and stir in sugar, eggs, drained pineapple and vanilla. Beat well. Add flour, baking powder and soda, salt and nuts. Pour into 8x8 pan. Bake at 350° for 35 min.

LEMON SQUARES — Phyllis Perkins

1 stick oleo
1 cup flour
1 cup sugar
2 eggs
juice of 1 lemon
1/4 cup confectioner's sugar

Combine oleo, flour and confectioner's sugar. Pat into an 8" square baking pan and bake at 325° for 25 minutes. While this is baking, mix eggs, lemon juice and sugar. When crust is done, pour lemon mixture over it and bake 25 minutes longer. Dust with confectioner's sugar. Cut into small squares when cool.

TOFFEE SQUARES — Kay Ruksznis

1 cup oleo
1 cup brown sugar
1 egg yolk
1 tsp. vanilla
2 cups sifted flour
1 8oz. Hershey bar
1 cup chopped nuts

Cream together oleo and brown sugar. Add egg yolk, vanilla and sifted flour. Spread thinly in a 9x13 pan. Bake at 350° for 15 to 20 minutes. Put chocolate bar on top, let melt and spread evenly. Sprinkle with nuts and cut into bars.

BROWN SUGAR WALNUT SQUARES — Lavance Armstrong

½ cup butter
1 cup sugar
1½ cups flour
1 egg, separated
1 egg yolk
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1 cup brown sugar
1 cup chopped nuts

Cream together butter and sugar. Add egg yolks and beat well. Add flour, baking powder, and salt. Spread in a buttered 13x9 pan. Cover with a meringue of the egg white beaten stiff with the brown sugar, nuts and vanilla. Bake at 350° for 25 minutes.

PUMPKIN COOKIES — Charlotte Cookson

1 egg
1 cup sugar
1 cup pumpkin, canned
½ cup oil
1 tsp. soda + 1 tsp. milk
1 tsp. vanilla
2 cups flour
2 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
1 cup chocolate bits
½ cup chopped nuts

Combine egg, sugar, pumpkin and oil. Add soda + milk and vanilla. Sift together the dry ingredients. Add to the pumpkin mixture. Fold in chocolate bits and nuts. Drop by teaspoonfuls on a greased cookie sheet. Bake at 400° about 12 minutes.

CHURCH WINDOW COOKIES — Melva Haley

1 12oz. pkg. chocolate bits
1 cup chopped nuts
1 pkg. coconut
1 stick oleo
1 large pkg. colored miniature marshmallows

Melt chocolate bits and oleo together. Cool. Add marshmallows and nuts and mix well. Spread coconut out evenly on waxed paper. Form dough into a roll on the coconut. Wrap in the waxed paper and chill. Cut into slices with a sharp knife. Needs no baking.

NO-BAKE COOKIES — Sharon Melia

1 cup sugar
1/4 cup butter
1/4 cup milk
2 Tbs. cocoa
½ tsp. salt
1 tsp. vanilla
½ cup peanut butter
1½ cups rolled oats

Combine sugar, butter, milk and cocoa in a saucepan. Bring to a boil over medium heat and boil 1 minute. Remove from heat and add the remaining ingredients. Drop by tablespoonfuls on a cookie sheet lined with waxed paper and chill until firm.

DATE COOKIES — Phyllis Mills

1 cup shortening
2 eggs
2 cups brown sugar
1 cup chopped dates
1 cup chopped nuts
3½ cups flour
1 tsp. salt
1 tsp. soda
1 tsp. vanilla

Cream shortening and sugar. Add eggs one at a time and beat well after each. Add nuts, dates and vailla. Sift together the dry ingredients and add. Mix well. Shape into 2 rolls about 2" in diameter. Wrap in waxed paper and chill overnight. Slice thin and bake at 375° for 8 minutes.

AUNT JEAN'S MOLASSES COOKIES — Eda Fortier

1 cup molasses
1 cup sugar
1 egg
1/4 cup hot water
5 cups flour
4 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla
½ cup melted oleo
½ cup melted Crisco
1 tsp. ginger
1 tsp. cinnamon

Combine molasses, sugar, melted shortenings, and water. Add egg and vanilla and mix well. Sift together the dry ingredients and stir in. Chill dough at least 1 hour. Turn out part at a time on a floured board. Roll and cut into shapes. Bake on a greased cookie sheet at 350° for 12 minutes.

MOLASSES-SUGAR COOKIES — Eda Fortier

3/4 cup melted shortening
1 cup sugar
1/4 cup molasses
1 egg
2 cups flour
2 tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt

Combine melted shortening sugar, molasses and egg. Add dry ingredients and mix well. Form into balls the size of walnuts and roll in sugar. Bake on greased cookie sheet at 350° for 8 minutes. Cookies will fall and be very soft when taken from the oven.

ICE BOX COOKIES

Pushor Family

2 cups brown sugar
1 cup butter
2 eggs
1 cup walnuts, chopped
1 tsp. vanilla
4 cups flour
2 tsp. cream of tartar
1 tsp. soda
1 tsp. salt

Cream butter and sugar together until fluffy. Add eggs, one at a time, beating well after each. Sift together the dry ingredients and add. Add vanilla and nuts. Form into rolls about 2" in diameter. Wrap in waxed paper and chill in the refrigerator overnight. Slice thin and bake at 400° for 8 to 10 minutes.

SUGAR COOKIES

Phyllis Perkins

1 cup oleo
1½ cups sugar
3 eggs
1 tsp. vanilla
1/4 tsp. lemon extract
3½ cups sifted flour
2 tsp. cream of tartar
1 tsp. soda
½ tsp. salt
½ tsp. nutmeg

Cream butter and sugar together until light and fluffy. Add eggs and extracts and beat well. Sift dry ingredients together and add gradually to creamed mixture. Chill 3 to 4 hours. Roll out on floured board and cut into shapes. Sprinkle with sugar and bake at 375° for 6 to 8 minutes on ungreased cookie sheet, or until lightly browned. Can be frosted and decorated for Christmas cookies.

GINGER SNAPS

Phyllis Perkins

2 cups sifted flour
½ tsp. salt
1 tsp. cloves
1 tsp. ginger
1 tsp. cinnamon
3 tsp. soda
3/4 cup shortening
1 cup sugar
1 egg
1/4 cup molasses

Sift dry ingredients together. Cream shortening and sugar until light. Add egg and molasses. Stir in flour. Roll into balls about the size of walnuts and roll in sugar. Pat flat on greased cookie sheet with the bottom of a glass which has been moistened and dipped in sugar. Bake at 350° for 8 to 10 minutes.

MELTAWAY COOKIES

Phyllis Perkins

½ cup oleo
1 cup brown sugar
1 tsp. vanilla
1 egg
3/4 cup sifted flour
1 tsp. baking powder
¼ tsp. salt
½ cup finely chopped nuts

Cream butter and sugar together until light. Add egg and vanilla. Beat well. Add sifted dry ingredients and nuts. Drop by scant teaspoonfuls on ungreased cookie sheet. Bake at 400° about 5 minutes or until lightly browned.

CARROT COOKIES

Barbara Blake

1 cup shortening
3/4 cup sugar
1 egg, beaten
2 cups flour
1 cup mashed, cooked carrots
2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
½ tsp. lemon extract

Cream together shortening and sugar until light. Add egg and carrots. Sift together the dry ingredients and add to the creamed mixture. Add vanilla and lemon and bake at 350° for 12 minutes. Drop by teaspoonfuls on ungreased cookie sheet. Frost while hot with the following glaze:

1½ cups confectioner's sugar
juice and grated rind of 1 orange

GINGERSNAPS

Dorothy Flanders

1½ cups shortening
2 cups sugar
2 eggs
1½ cups molasses
4 cups sifted flour
2 tsp. soda
2 tsp. cinnamon
2 tsp. cloves
2 tsp. ginger

Cream together shortening and sugar until light. Add eggs, beating well after each. Add molasses and dry ingredients. Roll into small balls, roll in sugar. Place on baking sheet 2 inches apart. Bake at 375° for 15 to 18 minutes. Makes about 5 dozen.

DATE REFRIGERATOR COOKIES — Eda Fortier

1 cup brown sugar
3/4 cup oleo
1 egg
2 cups flour
½ tsp. soda
½ tsp. cream of tartar
1 tsp. vanilla
salt

Mix all ingredients together well and chill. Make filling:

1 pkg. dates
½ cup water
6 Tbs. sugar
1 Tbs. flour

Chop dates; add remaining ingredients and cook until thick. Cool. Roll out chilled dough to a rectangular shape. Spread cooled filling on top. Roll up. Chill wrapped in waxed paper. Slice and bake on greased cookie sheet at 375° for 6 to 8 minutes or until lightly brown.

MOLASSES COOKIES — Phyllis Perkins

1 cup oleo
1 cup sugar
2 eggs
1 cup molasses
4 cups flour
1 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. ginger

Cream oleo and sugar until light. Beat in eggs. Sift dry ingredients together and add. Chill at least 1 hour. Roll out on floured board and cut into shapes. Bake on ungreased cookie sheet at 375° for 10 minutes. At Christmas, cut as gingerbread men and decorate.

SPRITZ COOKIES — Phyllis Perkins

1 cup butter or oleo
½ cup sugar
1 egg
½ tsp. vanilla
1/4 tsp. almond extract
2½ cups sifted flour

Cream butter and sugar together until light and fluffy. Beat in egg and extracts. Gradually sift in flour, blending well to make a soft dough. Fill metal cookie press and press onto ungreased cookie sheet. Bake at 350° for 10 minutes or until just firm.

MRS. SCHRUMPF'S COOKIES

Marcia Holmes

2 cups raisins
1 cup water
3½ cups flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
½ tsp. cinnamon
½ tsp. nutmeg
1 cup shortening
1+3/4 cups sugar
2 eggs, slightly beaten
1 tsp. vanilla
½ cup chopped nuts

Bring raisins and water to a boil in a saucepan and boil 3 minutes. Do not drain. Sift dry ingredients together. Cream shortening and sugar. Add eggs, beating well. Stir in raisins and liquid and vanilla. Gradually add flour mixture. Stir in nuts and drop by tablespoons on a cookie sheet, 2 inches apart. Bake at 375° for 12 to 15 minutes.

PEPPER COOKIES

Charlotte White

1 cup sugar
1 cup shortening
3/4 cup molasses
1 egg, beaten
1+1/4 tsp. vinegar
3 cups flour
1½ tsp. soda
1+1/4 tsp. ginger
3/4 tsp. salt
1/8 tsp. pepper

Cream sugar and shortening. Add molasses, egg, and vinegar. Sift dry ingredients together and add. Mix well. This needs to be a stiff dough and may need more flour. Roll out thin on a floured board. Cut and bake at 350° for 8 to 10 minutes.

CHOCOLATE COOKIES

Esther Woolsey

½ cup butter
1 cup sugar
2 eggs
2 sqs. chocolate, melted
1 cup chopped nuts
1/4 tsp. salt
1/4 tsp. vanilla
2/3 cup flour

Cream sugar and butter. Add eggs and cooled chocolate. Add remaining ingredients, mixing well. Drop by spoonfuls onto a greased cookie sheet. Bake at 350° for 8 to 10 minutes. Watch to see that they do not get too brown.

ROLLED HERMITS

Charlotte White

2 eggs
1½ cups sugar
1 cup melted butter, scant
2 Tbs. milk, strong
1 tsp. soda, rounded
½ pkg. raisins
1 tsp. cloves
1 tsp. nutmeg
1 tsp. cinnamon
3½ cups flour

Wash, squeeze and grind raisins. Set aside. Dissolve soda in milk. Beat eggs in a bowl and add sugar. Sift dry ingredients together and add to batter along with butter and milk. Add soda and raisins. More flour may be needed to make dough stiff enough to roll out on a floured board. Bake at 375° and remove just before done.

CHERRY BLINKS

Betsey White

5½ Tbs. shortening
½ cup sugar
1 egg
1½ Tbs. milk
½ tsp. vanilla
maraschino cherries
1 cup flour
½ tsp. baking powder
1/4 tsp. salt
1/4 tsp. soda
½ cup dates, chopped
½ cup nuts, chopped

Cream shortening with sugar. Add egg, milk and vanilla. Sift dry ingredients together and add. Stir in dates and nuts. Form into balls and roll in finely chopped nuts. Place on cookie sheet 2" apart. Top with a red cherry. Bake at 400° for 10 to 12 minutes.

DING BATS

Nancy Worthing

1½ cups chopped dated
1 cup sugar
1/4 cup butter
1 egg, beaten
pinch of salt
1 tsp. vanilla
2 cups + of Rice Krispies
½ cup chopped nuts
1 pkg. coconut

Cook dates, sugar, butter, egg and salt slowly in a saucepan for 10 minutes. Add vanilla. Cool slightly and add Rice Krispies, nuts, and roll into small balls. Roll in coconut. Chill.

WHOOPIE PIES

Freda Gaw

½ cup shortening
1½ cups sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
½ cup hot water
½ cup cocoa
3 cups sifted flour
1 tsp. baking soda
1 tsp. baking powder
½ cup sour milk or buttermilk

Cream shortening and sugar. Add eggs. Add vanilla, salt and hot water. Sift dry ingredients together and add alternately to the creamed mixture with the sour milk. Drop by tablespoonfuls on lightly greased cookie sheet. Bake at 350° for 12 to 15 minutes. This should make 36 cookies.

Filling:

½ cup milk
3 Tbs. flour
½ cup sugar
1 cup confectioner's sugar, heaping
½ cup shortening
pinch of salt
1 tsp. vanilla

Blend flour and milk in a shaker and cook over low heat until very thick. Cool. Beat together with mixer the sugar, shortening and salt. Add vanilla and cooked mixture. Beat in confectioner's sugar. Place a spoonful of filling between two cookies, sandwich-style. You should have 18. Wrap each in waxed paper and store in a tightly covered container. These freeze well.

MERINGUE COOKIES

Joyce Cross

2 egg whites
1/8 tsp. cream of tartar
5oz. chocolate bits or chopped walnuts
3/4 cup sugar
1 tsp. vanilla

Beat egg whites until stiff with cream of tartar. Add sugar and vanilla and beat until stiff. Fold in chocolate bits and drop by teaspoonfuls on brown paper on a cookie sheet. Bake at 300° for 15 minutes. Turn off oven and leave cookies in all day or overnight.

RUSSIAN TEA CAKES — Pat Davis

1 cup soft butter
½ cup confectioner's sugar
1 tsp. vanilla
2 + 1/4 cups sifted flour
1/4 tsp. salt
3/4 cup chopped nuts

Cream butter, sugar and vanilla. Sift flour and salt together and stir in. Mix in nuts. Chill dough. Roll into 1" balls. Place 2½" apart on ungreased baking sheet. Bake at 400° about 10 to 12 minutes, until set, but not brown. While still warm, roll in confectioner's sugar. Cool. Roll in sugar again. Makes about 4 dozen.

CRUNCHY DROP COOKIES — Freda Gaw

½ cup oleo
1 cup brown sugar
1 egg
3 Tbs. milk
1 tsp. vanilla
1 + 1/4 cups flour
½ tsp. soda
1/4 tsp. salt
2 cups Granola-type cereal

Beat oleo, sugar, egg, milk and vanilla together until creamy. Sift together flour, soda and salt. Add to creamed mixture; blend well. Stir in cereal. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° 10 to 12 minutes. Makes 3 dozen.

PETITE CHERRY CHEESECAKES — Freda Gaw

2 8oz. pkgs. cream cheese
3/4 cups sugar
2 eggs
1 Tbs. lemon juice
1 Tbs. vanilla
24 vanilla wafers (large)
1 can cherry pie filling

Beat together the first five ingredients until fluffy. Line muffin tins with papers. Put a cookie in the bottom of each. Fill 2/3 full with filling. Bake at 375° for 15 to 20 minutes.(will not brown on top). Top with pie filling after baking. Makes exactly 24.

FRUITCAKE — Eileen Pushor

1 cup shortening
2 cups brown sugar
4 large eggs
4 cups flour
1 tsp. baking powder
1 tsp. salt
1½ tsp. nutmeg
1½ tsp. cinnamon
1½ tsp. cloves
1½ tsp. allspice
1 lb. raisins
1 can chunk pineapple, drained
1 pkg. dates, chopped
2 bottles maraschino cherries
1 cup walnuts, chopped
1 cup pecans, broken
4 oz. mincemeat
½ cup apple jelly or orange juice
½ cup molasses
½ cup strong coffee

Cream shortening and sugar together until light and fluffy. Add eggs one at a time, beating well after each addition. Sift together the dry ingredients. Add jelly or juice, molasses and coffee. Beat well. Add dry ingredients and mix thoroughly. Pour batter into a greased and floured tube or loaf pans. Bake at 300° for 1½ hours. Test for doneness. Bake longer if necessary. Makes 1 tube and 2 loaf cakes.

SPECIAL CHOCOLATE CAKE — Rebecca Mills

2 sqs. baking chocolate
1 + 3/4 cups cake flour
1 cup sugar
3/4 tsp. soda
1 tsp. salt
1/3 cup Wesson oil
1 cup milk
2 eggs
½ cup sugar
1 tsp. vanilla

Melt chocolate and set aside to cool. Sift cake flour. Then sift dry ingredients together. Measure 1/3 cup Wesson oil and fill cup from the 1 cup measured milk. Separate eggs, dropping yolks into remaining milk and the whites into a small mixer bowl. Beat whites until frothy, gradually add ½ cup sugar and beat until stiff and glossy. Add oil and milk mixture to the dry ingredients and beat on medium speed for 1 munute. Add the milk and yolk mixture,chocolate and vanilla. Beat 1 minute. Fold in egg white mixture. Bake at 350° in a 9x13 pan for 25 to 30 minutes, or 9" layers 20 to 25 minutes, or 2 dozen cupcakes for 20 minutes.

RUM CAKE — Mary Jane Peake

1 pkg. Duncan Hine golden butter cake mix
1 pkg. vanilla instant pudding mix
½ cup chopped pecans
½ cup light rum
½ cup water
½ cup Crisco oil
4 eggs

Grease a bundt or tube pan and sprinkle nuts as evenly as possible. Mix and ingredients according to pkg. directions. Do not use the additional oleo. Pour batter into pan and bake at 325° for 1 hour, or until cake tests done. Allow to cool on rack for 5 minutes. Pour over it the following:

1 cup sugar
1/4 cup light rum
1 stick oleo
1/4 cup water

Boil together for 2 or 3 minutes. Let cake cool in pan before turning out on a serving plate.

CHOCOLATE CHIP CAKE — Myra Pfuntner, Harriet Colson

1 cup chopped dates
1 + 1/4 cups boiling water
3/4 cups shortening
1 cup sugar
2 eggs
2 cups flour
½ tsp. salt
1 tsp cocoa, heaping
1 tsp. soda
½ cup sugar
½ cup chopped nuts
1 6oz. pkg. chocolate bits

Pour boiling water over dates and let cool. Add shortening, sugar and eggs, mixing well. Sift dry ingredients together and add. Mix well. Pour into greased and floured 13x9 pan. Top with sugar, nuts and chocolate bits mixed together. Bake at 350° for 35 minutes. This can be baked on a cookie sheet for a shorter time and cut into bars.

COURT CAKE — Pushor Family

1½ cups sugar
½ cup butter
2 eggs
1 cup sour milk
1 cup chopped raisins
1 tsp. soda
½ tsp. salt
1 tsp. nutmeg
2/3 cup flour

Cream butter and sugar. Add eggs one at a time, beating well. Sift dry ingredients together. Add alternately with milk. Stir in raisins and pour into a greased and floured 8x8 pan and bake at 350° for 45 minutes.

MOM'S MOLASSES APPLE CAKE — Eda Fortier

1 qt. sliced apples
2 cups flour
1½ tsp. soda
1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
½ cup shortening
½ cup brown sugar
2 eggs
3/4 cup molasses
salt
½ cup hot water

Poach apple slices slightly in a little water. Reserve water. Sift flour, soda and spices together. Cream shortening and sugar. Add eggs and 1/4 of dry ingredients. Add molasses, then the remaining dry ingredients and ½ cup of the apple water. Carefully fold in apple slices and bake in a 9x13 pan at 350° for 40 minutes.

MAPLE NUT CHIFFON CAKE — Eda Fortier

2 1/4 cups cake flour
3/4 cup sugar
3 tsp. baking powder
1 tsp. salt
3/4 cup brown sugar
½ cup oil
5 egg yolks
3/4 cup cold water
2 tsp. maple flavoring
1 cup egg whites (8)
½ tsp. cream of tartar
1 cup chopped nuts, fine

Sift flour, sugar, baking powder and salt together. Mix in brown sugar. Make a well in the dry ingredients and add oil, egg yolks, cold water and flavoring. Beat until smooth. Beat egg white and cream of tartar until very stiff. Pour entire batter over the beaten egg whites and fold until blended. Fold in nuts and pour into a 10" tube pan. Bake at 325° for 55 minutes.

MINCEMEAT CAKE — Carolyn Hersey

1 egg
1/4 cup butter
1 cup sugar
2 cups mincemeat
2 cups flour
½ tsp. salt
1 tsp. soda

Beat all ingredients together. Bake at 350° for 40 to 45 minutes in a greased and floured baking pan.

MELT-IN-YOUR-MOUTH BLUEBERRY CAKE — Suzanne Fortier

2 eggs, separated
1 cup sugar
½ cup shortening
1/4 tsp. salt
1 tsp. vanilla
1/3 cup milk
1½ cups sifted flour
1 tsp. baking powder
1½ cups blueberries

Beat egg whites with 1/4 cup sugar until stiff. Cream shortening and remaining sugar. Add salt and vanilla. Add egg yolks and beat until creamy. Sift flour and baking powder together. Add alternately to creamed mixture with the milk. Fold in egg white, then blueberries dusted with flour. Pour into a greased 8x8 pan. Sprinkle a little sugar on top and bake at 350° for 50 minutes.

BLUEBERRY CAKE — Sharon Melia

1 cup sugar
1/3 cup butter
2 eggs
½ cup sour milk
1 tsp. soda
1 tsp. salt
2 cups flour, scant
1 tsp. nutmeg
1½ cups blueberries

Mix a little of the flour with blueberries. Mix remaining ingredients together. Fold in blueberries last. Bake at 350° for 45 minutes. Test for doneness. Frost with white frosting when cool.

BLUEBERRY CAKE — Eda Fortier

2 eggs, separated
1 cup sugar
1/4 cup shortening
½ tsp. salt
1½ cups flour
1 tsp. baking powder
1/3 cup milk
1½ cups blueberries, floured

Beat egg whites and 1/4 cup sugar until stiff. Cream shortening, remaining sugar and add egg yolks. Beat until creamy. Add flour and milk alternately. Fold in berries. Fold in egg whites and pour into a greased 8x8 pan. Bake at 350° for 40 minutes.

PECAN PRALINE CAKE — Dot Edes

2 cups brown sugar
½ cup oleo
2 eggs
1 cup buttermilk
1 tsp. soda
2 cups flour
2 Tbs. cocoa, heaping
1 Tbs. vanilla

Warm milk and oleo together. Place in a mixing bowl and add sugar and eggs. Beat well and add dry ingredients. Stir in vanilla. Bake in a greased and floured 9x13 pan at 350° for 20 to 25 minutes. Spread the following frosting on hot cake:

1 stick oleo, melted)
1 cup brown sugar)
6 Tbs. cream)
1 cup chopped pecans)

Place under broiler until frosting bubbles and is light brown.

CHOCOLATE CAKE — Eveline Cross

1 cup sugar
½ cup shortening
1 egg
1 cup sour milk
1/8 tsp. salt
1 tsp. soda
3 Tbs. cocoa, heaping
1½ cups flour

Cream shortening and sugar. Add eggs. Beat well. Sift dry ingredients together and add alternately with the sour milk. Grease and flour an 8x8 pan. Pour in batter and bake at 350° for 25 to 30 minutes or until done.

EGGLESS SPICE CAKE — Eveline Cross

1 cup sugar
½ cup melted shortening
½ tsp. salt
1 + 2/3 cups flour
1 tsp. cinnamon
½ tsp. cloves
1½ tsp. nutmeg
1 tsp. soda
1 cup sour milk

Sift dry ingredients together. Add milk and mix well. Bake in a greased and floured 8x8 pan at 350° until done.

MOLASSES ANGEL CAKE

Eveline Cross

1 egg
½ cup sugar
1/3 cup molasses
1/4 cup shortening
1 cup flour
1 tsp. soda
1 tsp. vanilla or ginger
½ cup boiling water or coffee

Mix well and bake in 8x8 greased and floured pan at 350°

ANGEL GINGERBREAD

Katherine Moody

2 eggs
1 cup sugar
1 cup molasses
1 cup oleo
2½ cups flour
2 tsp. soda
2 tsp. cinnamon
1 tsp. cloves
½ tsp. nutmeg
1 tsp. ginger
½ tsp. salt
1 cup boiling water

Beat eggs. Add sugar, molasses and oleo. Beat well. Sift dry ingredients together and add. Add water last and beat thoroughly. Batter will be thin. Bake at 350° in 13x9x2 pan about 35 minutes.

GINGERBREAD

Agnes Lindsay

½ cup sugar
1/4 cup butter
1/4 tsp. cloves
1/4 tsp. nutmeg
1 egg, beaten
1/4 cup molasses
1 cup sifted flour
pinch of salt
1 tsp. soda
1/4 tsp. cinnamon
½ cup boiling water

Cream butter, sugar, cloves and nutmeg. Add egg, molasses, flour, salt, soda and cinnamon. Add boiling water and mix well. Bake in an 8x8 pan at 350° for 30 minutes.

CANDY BAR CAKE

Milly Noble

2 sticks oleo
2 cups sugar
4 eggs
2 tsp. vanilla
½ tsp. salt
1 8oz. Hershey bar
1 cup buttermilk
1/4 tsp. soda
2½ cups flour, sifted
½ cup chopped nuts

Melt chocolate bar in top of double boiler with 2 Tbs. hot water. Stir to smooth. Cream oleo, adding salt, vanilla and sugar gradually. Add eggs one at a time and beat well after each addition. Add melted chocolate to mixture. Add soda to the buttermilk and add alternately to the batter with the flour. Fold in chopped nuts. Pour into large greased and floured bundt or tube pan. Bake at 325° for 1½ hours. Serves 20.

CHOCOLATE CHIP CUPCAKES

Pat Davis

3/4 cup Crisco
1 cup sugar
2 eggs
1 tsp. vanilla
2 sqs. baking chocolate
1 cup hot water
1 + 3/4 cups flour
1 tsp. soda
½ tsp. salt
chocolate bits, chopped nuts

Cream shortening and sugar until light. Add eggs and vanilla. Beat well. Melt chocolate in hot water and cool slightly. Add to creamed mixture. Sift dry ingredients together and stir in. Put in greased muffin pans and sprinkle with chocolate bits and nuts. Bake at 350° for 20 to 25 minutes. Cool and sprinkle with powdered sugar. Makes 2 dozen.

WALNUT CAKE

Pushor Family

1 cup sugar
1/3 cup butter
2 eggs, beaten
2/3 cup milk
½ cup chopped walnuts
1½ cups flour
1 tsp. salt
1 tsp. vanilla
½ tsp. soda
1 tsp. cream of tartar

Cream butter and sugar together until light. Add eggs. Beat well. Sift dry ingredients together and add alternately with milk. Add nuts and vanilla. Bake at 325° for 45 to 60 minutes.

CHRISTMAS NUT LOAF

Alice Flanders

1½ cups flour
1½ cups sugar
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
2 lbs. pitted dates
2 lbs. walnuts, in shell
2 lbs. pecans, in shell
5 large eggs
8oz. bottle maraschino cherries

Sift dry ingredients into a large bowl. Shell nuts. Add dates and nuts whole. Drain cherries and add whole. Stir to coat the nuts, dates and cherries with the dry ingredients. In a separate bowl, beat the eggs and add vanilla. Add to dry ingredients and mix well. Spoon equally into 3 loaf pans, 8½x4½x2½, which have been greased with unsalted fat and lined with waxed paper. Bake at 325° for 1 hour.

OATMEAL CAKE

Esther Woolsey

1+ 1/4 cups boiling water
1 cup quick oats
½ cup butter
1 cup brown sugar
1 cup sugar
2 eggs, beaten
1½ cups flour
3/4 tsp. cinnamon
1 tsp. soda
½ tsp. soda
1½ tsp. vanilla
1 cup chopped nuts

Pour boiling water over oats and let stand 20 minutes. Cream butter and sugars. Add eggs and beat well. Add oatmeal which as cooled. Sift dry ingredients together and add. Add vanilla and nuts and pour in a 13x9 pan. Bake at 350° for 30 to 35 minutes. Nuts may be omitted from batter and included in the frosting:

1 Tbs. melted oleo)
3/4 cup brown sugar) Mix together and keep warm.
2/3 cup milk) Drizzle on cake immediately
½ cup chopped nuts) after removing from oven.

PENUCHE ICING — Eda Fortier

1/4 cup butter
½ cup brown sugar
2 Tbs. milk
1 cup sifted confectioner's sugar

Melt butter in saucepan. Add brown sugar. Boil over low heat for 2 minutes, stirring constantly. Add milk. Bring to a boil. Cool to lukewarm. Gradually add confectioner's sugar. Beat until thick enough to spread. Add a little hot water if too stiff. Double for a two-layer cake.

CREAMY NUT FROSTING — Eda Fortier

2½ Tbs. flour
½ cup milk
½ cup chopped nuts
½ cup sugar
½ cup shortening, part oleo
1½ cups confectioner's sugar

Make a sauce of the flour and milk. Cook until thick. Cool slightly. Beat together the sugar and shortening. Add cooled flour mixture and confectioner's sugar and beat to desired consistency. Add nuts.

CHOCOLATE SAUCE — Becky Mills

1 Tbs. butter
1½ sqs. baking chocolate
1/3 cup sugar
1/3 cup boiling water
1 tsp. Karo syrup

Melt butter and chocolate over low heat. Add sugar, boiling water and Karo. Cook over medium heat and boil for 15 minutes, stirring constantly. Makes a thick syrup.

CHOCOLATE SYRUP — Myra Pfuntner

3 cups sugar
2 cups water
1 cup cocoa
2 tsp. vanilla

Mix sugar, cocoa and water together and boil 5 minutes. Add vanilla. Store in a quart jar in refrigerator.

LEMON SPONGE PIE

Pushor family

1 unbaked pie shell
1 lemon
2 eggs, separated
1 Tbs. flour
1 cup sugar
dash of salt
1 cup milk
1 Tbs. butter

Grate lemon rind and squeeze juice. Strain. Slightly beat egg yolks. Add lemon juice and rind. Mix flour, salt and sugar. Add to eggs. Beat well and add milk. Beat egg whites until stiff. Fold yolk mixture into the whites. Pour into crust. Dot with butter and bake at 425° for 45 minutes.

GRAHAM CRACKER PIE

Molly Johnston

18 graham crackers
½ cup butter
2 cups milk, scalded
2/3 cup sugar
4 Tbs. sugar
1/3 cup flour
2 eggs, separated
1/8 tsp. salt
½ tsp. vanilla

Crush graham crackers and mix with butter. Press into a 9" pie pan and bake at 375° for 7 minutes. Cool. Scald milk in double boiler. Add flour, sugar, salt and vanilla. Beat egg yolks slightly. Add some of hot mixture gradually. Return all to top of double boiler and cook until thick. Cool. Pour into baked crust and top with a meringue made of the egg whites and 4 Tbs. sugar. Bake at 350° for 15 minutes or until lightly browned.

NO-FAIL CUSTARD PIE

Eileen Pushor

4 eggs
2/3 cup sugar
½ tsp. salt
1/4 tsp. nutmeg
2+2/3 cups milk, scalded
1 tsp. vanilla
1 unbaked pie shell

Cool scalded milk. Beat eggs slightly and add sugar, salt, nutmeg and vanilla. Mix well. Add milk. Pour into pie shell and bake at 425° for 45 minutes or until a silver knife comes out clean.

LEMON MERINGUE PIE

Phyllis Perkins

1½ cups sugar
7 Tbs. cornstarch
dash salt
1½ cups water
1 tsp. grated lemon peel
2 Tbs. oleo
½ cup lemon juice
3 eggs, separated
1 tsp. lemon juice
6 Tbs. sugar

Combine sugar, cornstarch and salt in a saucepan. Stir in water and bring to a boil over medium heat. Cook, stirring constantly until thick. Remove from heat. Beat egg yolks and stir a small amount of hot mixture into them. Return yolk mixture to remaining hot mixture. Bring to a boil and cook 1 minute, stirring constantly. Remove from heat and add lemon peel and oleo. Slowly stir in the ½ cup lemon juice. Cool to lukewarm and pour into a baked pie shell. Top with meringue made with the egg whites, sugar and 1 tsp. lemon juice and dash of salt. Seal to edges of pastry and bake at 350° for 12 to 15 minutes or until golden brown. Cool completely before serving.

STRAWBERRY GLACÉ PIE

Phyllis Perkins

1 qt. strawberries
3/4 cup water
3 Tbs. cornstarch
1 cup sugar
1 tsp. lemon juice
whipped cream

Line a baked pie shell with 3 cups of the sliced, fresh strawberries. Simmer together the remaining 1 cup strawberries and water for 3 or 4 minutes, mashing with a fork. Combine cornstarch and sugar and add to cooked fruit. Cook until syrup is thick and clear, stirring constantly. Add lemon juice. Cool slightly and pour over berries in pie shell. Chill thoroughly. Top with whipped cream to serve.

LEMON CHESS PIE

Phyllis Perkins

4 eggs, beaten
½ cup oleo, melted
1/4 cup milk
rinds of 2 lemons grated
1/4 cup lemon juice
2 cups sugar
1 Tbs. flour
1 Tbs. cornmeal

Combine all ingredients and beat well. Pour into an unbaked pie shell and bake at 375° for 35 to 45 minutes. If top gets very brown, cover lightly with aluminum foil.

CHOCOLATE CREAM PIE — Jean Bell

1½ cups sugar
½ cup cocoa
3 Tbs. cornstarch
1 Tbs. butter
2 eggs
3 cups milk
½ tsp. salt
1½ tsp. vanilla

Combine sugar, cocoa, cornstarch and salt in a saucepan. Gradually stir in the milk. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Remove from heat. Gradually stir at least half of hot mixture into the eggs which have been slightly beaten. Then blend into remaining hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat and add the butter and vanilla. Cool and pour into a baked pie shell. Top with whipped cream or meringue.

BUTTERSCOTCH CREAM PIE — Dorothy Flanders

1 cup brown sugar
1/4 cup cornstarch
½ tsp. salt
1 cup water
1+2/3 cups milk
1/3 cup butter
3 eggs, separated
1½ tsp. vanilla
1/4 tsp. cream of tartar
6 Tbs. sugar
½ tsp. vanilla

Combine brown sugar, cornstarch and water in a double boiler. Gradually stir in milk, butter and salt. Cook until thick, stirring constantly. Slightly beat egg yolks and gradually stir in about half of the hot mixture. Add to that remaining in double boiler and continue cooking until thick. Remove from heat and add vanilla. Cool well. Pour into a baked pie shell and cover with a meringue made of egg whites, cream of tartar, sugar and vanilla. Bake at 400° for 8 to 10 minutes, or until lightly browned.

RITZ CRACKER MERINGUE — Marcia Holmes

20 Ritz crackers in crumbs
3 egg whites
1 cup sugar
1 tsp. baking powder
1 cup chopped nuts

Beat egg whites as for meringue, adding sugar gradually until mixture forms stiff peaks, but not dry. Fold in baking powder, cracker crumbs and nuts. Bake in a greased 9" pie pan at 350° for 25 minutes. Serve topped with ice cream and strawberry sauce or strawberries and whipped cream.

PECAN PIE — Phyllis Perkins

1/3 cup oleo
½ cup brown sugar
1 cup light corn syrup
pinch of salt
1 tsp. vanilla
3 eggs, slightly beaten
1 cup pecans

Cream butter, sugar and salt. Add corn syrup and vanilla. Mix well and add eggs. Beat. Add pecans and pour into a pie shell that has been baked 3 minutes at 450°. Bake at 450° for 10 minutes. Reduce heat to 350° and bake for 25 minutes.

APPLE PIE — Phyllis Perkins

5 to 6 cups sliced apples
½ to 1 cup sugar
1 tsp. cinnamon
lemon juice(opt)
1/4 tsp. nutmeg
2 Tbs. flour
2 Tbs. oleo
pastry for a 2-crust pie

Adjust sugar measurement according to tartness of apples. Slice apples into a large bowl. Add sugar, flour and spices. Mix well and pour into a pastry-lined pie pan. Dot with butter. Add top crust. Trim and flute edges. Make slashes in center of crust and prick with a fork. Sprinkle top with a little sugar and bake at 425° for 15 minutes. Reduce heat to 350° and bake for 50 minutes.

BLUEBERRY PIE — Phyllis Perkins

1/4 cup flour
2 Tbs. cornstarch
1+1/4 cups sugar
1/4 tsp. nutmeg
1/8 tsp. salt
1 tsp. grated lemon rind
4 cups fresh blueberries (1 qt.)
1 Tbs. lemon juice
1 Tbs. butter

Combine dry ingredients. Add blueberries and sprinkle on lemon juice and rind. Blend thoroughly and pour into an unbaked pie shell. Dot with butter. Cover with top crust. Seal and flute edges. Make slashes in top and prick with a fork. Sprinkle on a little sugar and bake at 425° for 15 minutes. Reduce heat to 350° and bake 35 to 40 minutes.

CHEESECAKE PIE — Barbara Roullard

2 graham cracker pie crusts
2 8oz. pkgs. cream cheese
1 tsp. vanilla
3/4 cup sugar
3 eggs
1 cup sour cream
½ tsp. vanilla
2 Tbs. sugar
1 can cherry pie filling

Beat together cream cheese, vanilla, sugar and eggs. Pour into pie shells. Bake at 350° for 30 minutes, or until set. Cool 5 to 10 minutes. Spread on topping of sour cream, vanilla and sugar blended together. Bake 10 minutes. Spread on cherry pie filling and chill.

RASPBERRY ICE CREAM PIE — Freda Gaw

1 pkg. raspberry jello
1 baked pie crust (plain or graham cracker)
1 10oz. pkg. frozen raspberries
1 pt. vanilla ice cream

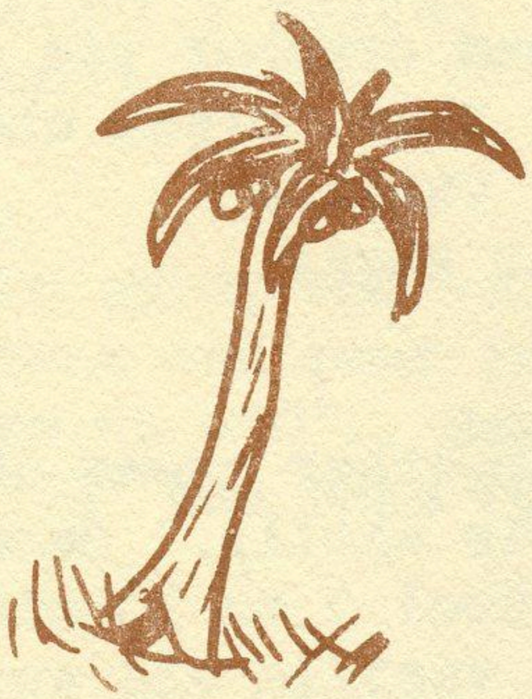
Place raspberries in a large saucepan. Break up with a fork and bring to a boil. Add jello and stir until dissolved. Add ice cream and stir until melted. Chill in refrigerator until partially set.(mixture mounds slightly when dropped from a spoon). Pour into crust and chill until completely set. Top with whipped cream. Strawberries and strawberry jello may be substituted.

FRUIT PIE

Betty Finley

2 graham cracker pie shells
1 can Eagle Brand condensed milk
1/4 cup lemon juice
1 can crushed pineapple
1 can mandarin oranges
1 large Cool Whip
1 can fruit cocktail
2 bananas, mashed
1/3 cup flaked coconut

Use 1 large can of fruit or two small ones. Other fruit can be substituted. Add lemon juice to the bananas to prevent discoloring. Mix together milk and Cool Whip. Fold in fruits and coconut. Pour into pie crusts and chill for several hours. (Note: drain all canned fruits before combining)



Candies and Sweet Snacks

Thank You for the world so sweet;
Thank You for the food we eat:
Thank You for the birds that sing;
Thank You, God, for everything.

Amen

CREAM CHEESE FUDGE — Kathy Fortier

2 3oz. pkgs. cream cheese
4 sqs. melted chocolate
3/4 tsp. vanilla
4 cups sifted confectioner's sugar
dash of salt
½ cup chopped nuts
36 walnut or pecan halves

Needs no cooking! Soften cream cheese and add sugar, stirring until creamy. Blend in chocolate, vanilla and salt. Stir in chopped nuts. Press fudge into a buttered 8" pan. Mark into squares and top each with a nut half. Chill until firm. Cut along marked lines. Makes 36 pieces.

PEANUT BUTTER FUDGE — Gloria Leighton

2 cups sugar
2 Tbs. cornstarch
pinch of salt
1 Tbs. peanut butter, heaping
pinch of cream of tartar
½ cup milk
2 Tbs. butter
1 tsp. vanilla
1 Tbs. marshmallow fluff, heaping

Combine sugar, cornstarch, salt, cream of tartar, milk, and butter. Boil 2½ to 3 minutes. Add peanut butter, marshmallow fluff and vanilla. Sprinkle with nuts. (opt)

CHOCOLATE FUDGE — Phyllis Perkins

3 cups sugar
dash of salt
½ cup cocoa, scant
1 cup canned milk
3 Tbs. corn syrup
3 Tbs. oleo
1 tsp. vanilla

Mix sugar and cocoa together in a heavy saucepan until lumps are gone. Stir in salt, milk and corn syrup. Cook over med. heat stirring constantly until mixture comes to a boil. Cover for 1 minute to melt sugar on sides of pan. Uncover, lower heat slightly and cook without stirring until a candy thermometer registers a soft ball, or until a soft ball is formed in cold water when candy is dropped from a spoon. Remove from heat. Add oleo and vanilla, but do not stir. Let cool slightly. Butter a 9x9 pan. Beat cooled fudge in a mixer or by hand until it begins to thicken and loose its gloss. Pour into pan quickly. As it begins to set, mark squares lightly. When set, cut.

HEALTH-FOOD FUDGE

Sharon Melia

1 cup honey
1 cup peanut butter
1 cup carob powder
1 cup sunflower seeds
½ cup sesame seeds
½ cup chopped coconut
½ cup chopped walnuts
½ cup raisins

Combine honey, peanut butter and carob powder and cook until creamy. Add remaining ingredients and press into an 8x8 buttered pan. Chill thoroughly and cut into squares.

PEANUT BUTTER FUDGE

Eda Fortier

1 pkg. confectioner's sugar
3/4 cup milk
4 Tbs. peanut butter
1 tsp. vanilla
2 Tbs. butter
1 cup marshmallow fluff
pinch of salt

Boil sugar and milk together until it forms a soft ball, almost hard, in cold water. Remove from heat and add remaining ingredients. Beat well and pour into a greased pan. Cut into squares when set.

DIVINITY FUDGE

Phyllis Mills

3 cups sugar
½ cup white corn syrup
3/4 cup cold water
2 egg whites, beaten stiff
1 tsp. vanilla
1 cup chopped nuts

Combine sugar, corn syrup and water and bring to a boil. Cook until it spins a long thread. Beat the egg whites stiff and add hot syrup gradually, beating all the time. Beat until stiff enough to hold its shape. Add vanilla and nuts. Pour quickly into a buttered 9x9 pan. Cut when cool.

PEANUT BUTTER CUPS — Pat Davis

1 cup peanut butter
1 cup powdered sugar
1 cup graham cracker crumbs crushed fine

Mix well. Form into small balls and chill. Dip into melted chocolate bits.

PEANUT BUTTER FUDGE — Sharon Melia

1 lb. lt. brown sugar
2 cups sugar
3/4 cup milk
½ tsp. salt
1 18oz. jar peanut butter
1 7½oz. jar marshmallow fluff
1 tsp. vanilla
½ to 1 cup chopped nuts

Combine brown sugar, sugar, milk and salt in a large pan. Bring slowly to a boil and boil only 5 minutes. Remove from heat and quickly add peanut butter, fluff and vanilla. Add nuts. (Remove peanut butter and fluff from jars to facilitate the speed needed). Pour into a 9x13 pan. Cool and cut into squares.

CARAMEL CORN — Phyllis Perkins

1/4 cup molasses
½ cup light Karo
1½ cups dark brown sugar
1 Tbs. vinegar
½ cup oleo
½ tsp. salt
3 poppers of popcorn

Combine all ingredients except popcorn in a saucepan. Bring to a boil, stirring constantly. Boil without stirring until candy thermometer reaches a light crack stage, 280°. Have popcorn in a large container such as a dishpan. Pour syrup over it and mix until all corn is coated. Work quickly with buttered hands to make popcorn balls.

BUTTER-NUT CRUNCH — Dorothy Flanders

1 cup sugar
½ tsp. salt
1½ cups chopped nuts
1/4 cup water
½ cup butter
2 pkgs. chocolate bits, melted

Combine sugar, salt, water and butter. Heat to boiling. Cook to light crack, 285°, on a candy thermometer. Add ½ cup nuts. Pour onto a well-greased cookie sheet. Cool. Spread half of chocolate mixture over top and sprinkle with ½ cup nuts. Cool. Turn and spread remaining chocolate and sprinkle with remaining nuts. Cool. Break into pieces.

POPSICLES — Gloria Leighton

1 pkg. jello, any flavor
1 pkg. Kool Aid
1 cup sugar
2 cups boiling water
2 cups cold water

Combine jello, Kool Aid and sugar. Add boiling water and stir until dissolved. Add cold water and pour into popsicle molds or into ice cube trays. Freeze.

May God make us humble
And truly thankful
For these and all Thy blessings;
In Jesus' name,

Amen

BREAD AND BUTTER PICKLE

Phyllis Perkins

½ cup salt
4 qts. sliced cucumbers
4 cups sugar
7 onions, sliced
1½ tsp. tumeric
½ tsp. powdered cloves
3½ tsp. mustard seed
4½ cups vinegar

Slice vegetables thin and mix together with salt. Empty 2 trays of ice cubes over them and let stand for 3 hours. Combine sugar, spices and vinegar and heat to boiling. Drain vegetables thoroughly, then pour hot syrup over them in a large kettle. Heat over low heat to scalding. Do not let boil. Stir frequently. Ladle into hot, sterilized jars and seal at once. Process in boiling water bath for 5 minutes.

HESCOCK PICKLES

Pat Davis

½ cup sugar
½ cup dry mustard
½ cup salt
1½ qts. vinegar
½ qt. water
1 peck pickling cucumbers

Wash cucumbers. Place in clean, sterilized jars. Mix all ingredients together and pour over cucumbers. Put tops on jars. Allow to stand at least 2 weeks before using.

PICKLED CARROTS

Freda Gaw

2 pkgs. carrots (2 lbs.)
1 green pepper, sliced
½ cup salad oil
3/4 cup vinegar
1 tsp. worcestershire
1 small onion sliced in rings
1 can tomato soup
1 cup sugar
1 tsp. dry mustard

Slice or make sticks of carrots and boil until tender-crisp. Make a marinade of all ingredients except vegetables. Combine and refrigerate 24 hours, stirring occasionally.

EASY DILL PICKLES

Phyllis Perkins

Any number of jars may be canned from 1 to 20. Wash cucumbers, slice, cut in spears or into chunks. Cover with ice and let stand a few hour. Drain well and pack into clean warm pint jars. To each jar add:

pinch of alum
½ tsp. dill seed
pinch of cayenne pepper
½ tsp mustard seed (opt)
sprig of dill
pinch of tumeric
1 clove garlic (opt)

Make a brine: 1 qt. vinegar)
2 qts. water) Bring to a boil
1 cup pickling salt)

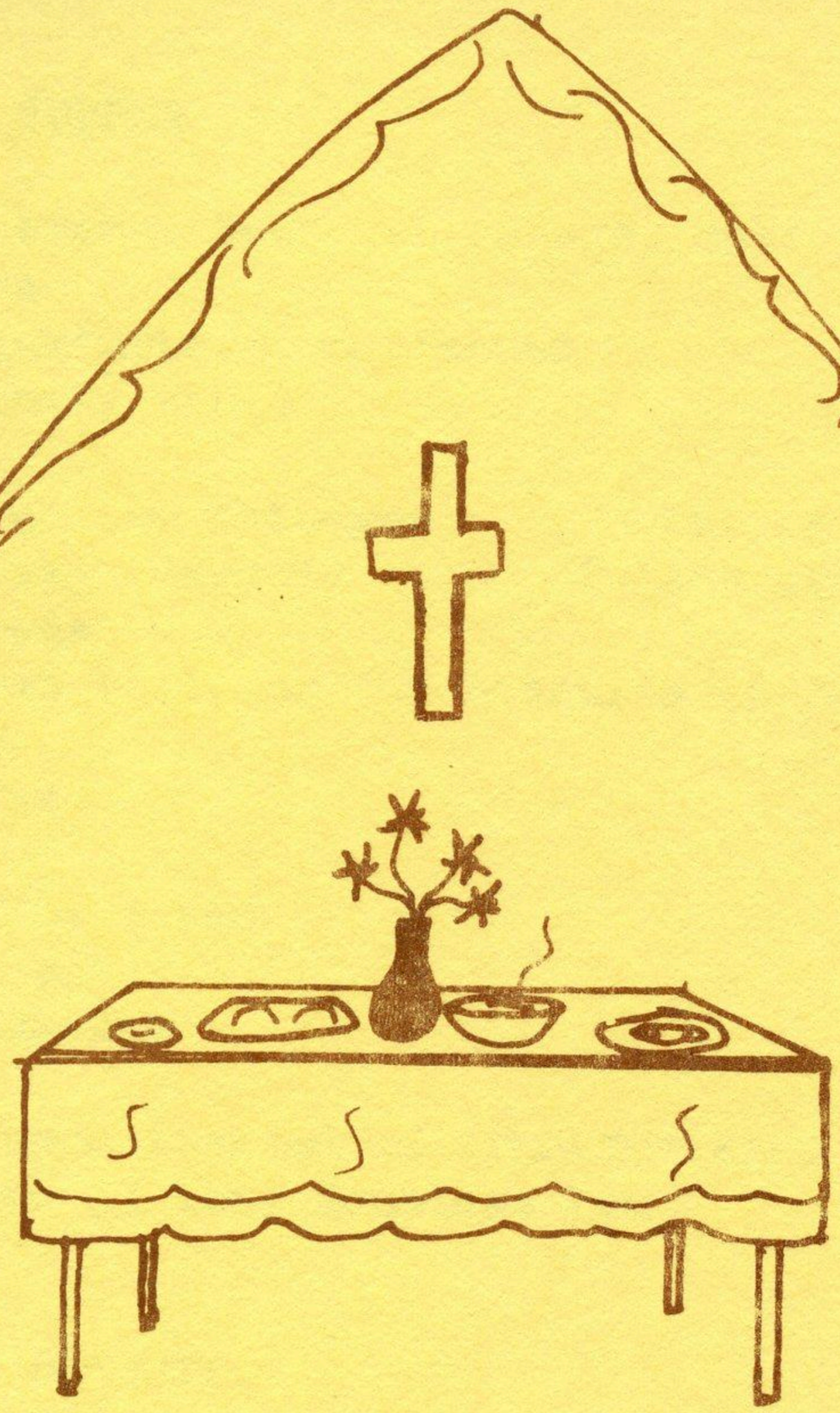
Pour boiling liquid over cucumbers, adjust lids and process pints for 5 minutes in boiling water bath after water returns to a boil, or 10 minutes for qts.

BREAD AND BUTTER PICKLES

Agnes Lindsay

4 qts. sliced cucumbers
8 onions, sliced
½ cup pickling salt
5 cups sugar
4 cups vinegar
2 Tbs. mustard seed
1 tsp. celery seed
½ tsp. whole cloves
1½ tsp. tumeric powder

Slice cucumbers thin. Mix with sliced onions and salt. Let stand 3 hours. Rinse twice. Combine remaining ingredients and bring to a boil. Put vegetables in jars and pour boiling liquid over them. Cover and seal.



Church Suppers

For that which we are about to receive
From Thy bountiful goodness, O, Lord,
Make us humble and truly thankful.

Amen

BAKED BEAN SUPPER Serves 100

6 qts. dry beans, half yellow-eye, half pea beans
1 lb. onions
10 lbs. frankfurters, barbecued
6 bottles chili sauce
Cole slaw:
5 medium cabbages
1 pkg. carrots
2 qts. salad dressing
2 cans crushed pineapple
8 brown breads
9 dozen yeast rolls or 300 biscuits (5 pkgs. Bisquick)
2 lbs. oleo
2 lbs. coffee
2 qts. milk
1½ qts. coffee cream
18 assorted pies
5 dozen doughnuts

Ham may be used instead of frankfurters. Omit chili sauce and use 33 lbs. boneless ham.

CHICKEN PIE BANQUET Serves 40

7 chicken pies (3 lbs. each)
1 peck potatoes, mashed
10 pkgs. frozen green peas
2 heads lettuce)
4 medium cans sliced pineapple) salads
1½ qts. cottage cheese)
1 large bottle maraschino cherries)
5 dozen yeast rolls
2 lbs. oleo
2 cans cranberry sauce
1+1/4 gallons vanilla ice cream)
3 pkgs. frozen strawberries) Dessert
2 kinds homemade cookies)
1 lb. coffee
1 qt. coffee cream

This dinner may be preceded by serving cranberry or tomato juice. Also, a relish tray of celery, olives and pickles may be added.

CRANBERRY COCKTAIL — Serves 50

4 bottles cranberry juice
3 pints pineapple juice
2 large bottles gingerale

EASTER BREAKFAST — Serves 75

6 large cans orange juice
8 dozen rolls
6 dozen doughnuts
7 dozen eggs, scrambled
2 lbs. butter
9 qts. milk
1 bottle cream
2 pkgs. marshmallows
1½ lbs. coffee
2 pkgs. cocoa
5 lbs. sugar

SPAGHETTI SAUCE — Serves 100

10 cans tomatoes #2½
12 cans tomato paste, family size
12 cans tomato sauce, large size
5 lbs. onions
oil to fry onions
1 box garlic
2 lbs. Cracker Barrel cheese
10 lbs. hamburger
salt and pepper
oregano)
Accent) Season to taste
parsley)
basil)
garlic salt)
pepper
22 lbs. spaghetti

Simmer all day. Add water when necessary.

SMORGASBORD SUPPER — Serves 150

20 lbs. chicken breasts
15 lbs. boneless ham
4 fish turbots (3 lbs. fish each)
14 cups dry beans
4 lbs. salt pork
potato salad: 1½ pecks potatoes — 1 qt. mayonnaise
3 dozen eggs — celery (opt)
1 qt. salad dressing — onion (opt)
10 dozen bullas
2 coffee rings
3 loaves garlic bread
4 cans cranberry sauce
8 lbs. cottage cheese
Tossed salad: 2 heads lettuce — 10 cucumbers
4 pkgs. tomatoes — 1 large French dressing
2 lbs. coffee
2 qts. coffee cream
4 qts. milk
3 lbs. oleo
10 dozen doughnuts
8 batches assorted bars
Fruit salad: 12 lbs. bananas — 6 cans peaches
8 cans pineapple — 3 lbs. grapes
1 watermelon — 5 cantaloupes
strawberries, or other fruits in season

3 bottles cream
1 qt. salad dressing

COCOA — Serves 50

9 qts. milk — 2+1/4 cups cocoa
4 qts. water — 4½ cups sugar
2 qts. cold water — 2 pkgs. marshmallows

OYSTER STEW — Serves 25

2 qts. oysters
6 qts. milk
½ lb. butter

HAM LOAF SUPPER — Serves 170

10 ham loaves (20 lbs. ham, 15 lbs. pork ground)
1 bushel potatoes, mashed
20 dozen rolls
26 cans peas
Salad: 18 pkgs. lemon jello
1 lb. shelled walnuts
4 heads lettuce
2½ qts. salad dressing
4 pkgs. carrots
10 large cans crushed pineapple
3 lbs. coffee
5 lbs. oleo
6 qts. coffee cream
5 gallons sherbet
11 angel food cakes

NEW ENGLAND BOILED DINNER — Serves 150

75 lbs. corned beef
3 pks. potatoes
2½ pecks carrots
1½ pecks beets
40 lbs. turnips
20 cabbages
15 dozen rolls
3 lbs. butter
3 lbs. coffee
4 qts. coffee cream
26 pies
7 dozen doughnuts

FAMILY NIGHT SUPPER — Serves 75

3 pots of baked beans (12 cups dry beans)
4 casseroles
6 fruit salads
2 cabbage salads
6 lbs. hot dogs
7 dozen rolls
4 brown breads
4 qts. milk
1 qt. coffee cream
1 lb. coffee
2 lbs. oleo

FISH TURBOT DINNER — Serves 100

13 fish turbots (3 lbs. fish each)
1 bushel potatoes, mashed
17 cans peas)
9 cans carrots) mixed
20 dozen rolls
3 lbs. coffee
5 lbs. oleo
4 qts. coffee cream
15 gingerbreads
1½ qts. Cool Whip

MEAT LOAF DINNER — Serves 150

25 lbs. ground beef made into loaves
1 bushel potatoes, mashed
30 lbs. onions
Cabbage salad (see Chicken pie supper)
20 dozen rolls
3 lbs. coffee
5 lbs. oleo
5 qts. coffee cream
30 pies

CHICKEN PIE SUPPER — Serves 150

30 chicken pies (9") - 80 lbs. chicken breasts and thighs
2 pks. potatoes — 8 batches piecrust
40 lbs. squash — (5 cups flour
6 qts. cranberries — (1 lb. lard
10 dozen rolls — (1 tsp. soda
2½ lbs. coffee — (2 tsp. cream of tartar
4 lbs. oleo — (2 tsp. salt
4 medium cabbages) — (milk
1 pkg. carrots)
1 onion) salad
1 qt. Miracle Whip)
1 qt. mayonnaise)
2 qts. coffee cream
5 qts. milk
10 large gingerbreads (13x9)
4 qts. Cool Whip

CHICKEN SALAD LUNCHEON

Serves 50

6 5lb. fowls
1 pkg. celery
1 qt. mayonnaise
1 pt. salad dressing
olives and radishes for garnish
2 heads lettuce
4 large bags potato chips
10 pkgs. frozen peas
3 cans cranberry sauce
7 dozen small rolls
1 lb. coffee
1 lb. oleo
1 qts. coffee cream
7 recipes Graham Cracker Delight
Assorted cookies

POT ROAST DINNER

Serves 150

45 lbs. pot roast
1 bushel potatoes, mashed
3 pecks turnips, mashed
3 qts. pickles
20 dozen biscuits
3 lbs. coffee
4 qts. coffee cream
4 lbs. oleo
30 pies
7 dozen doughnuts

PUBLIC BREAKFAST

Serves 60

6 lbs. bacon
7 dozen eggs
6 dozen doughnuts
5 large cans frozen orange juice
1 qt. coffee cream
4 qts. milk
8 pkgs. assorted muffin mixes
1 lb. oleo
1 lb. coffee

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IN APPRECIATION

Our heartfelt thanks and grateful appreciation to all who helped in so many ways to bring this book to completion.

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Cookbook Committee
October, 1977
Guilford, Maine

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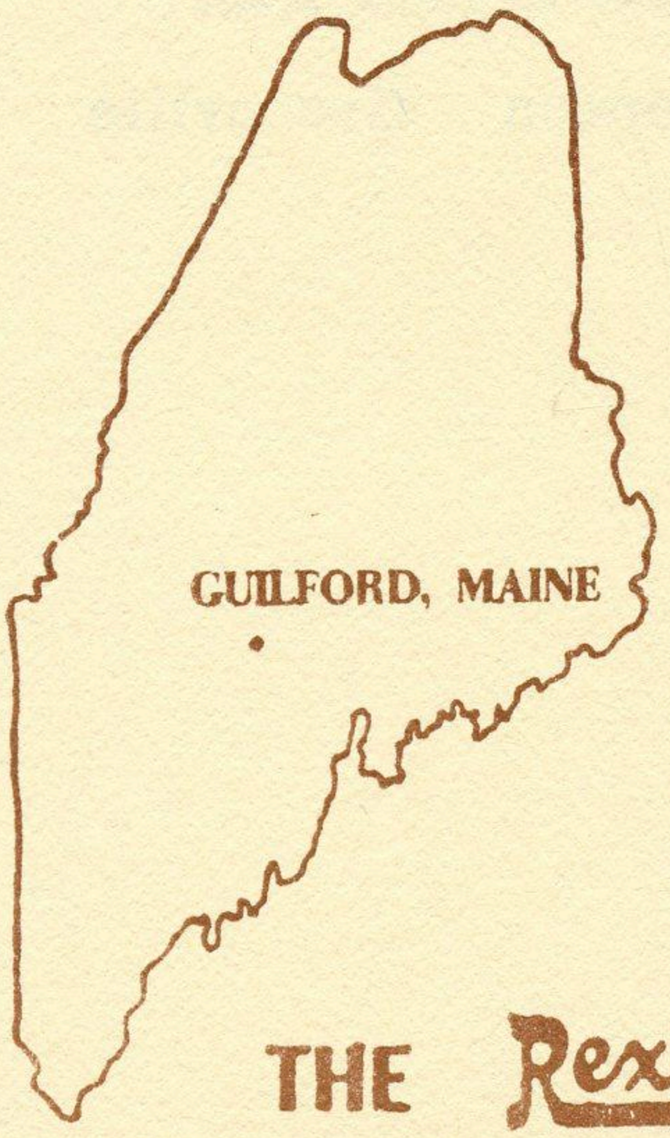

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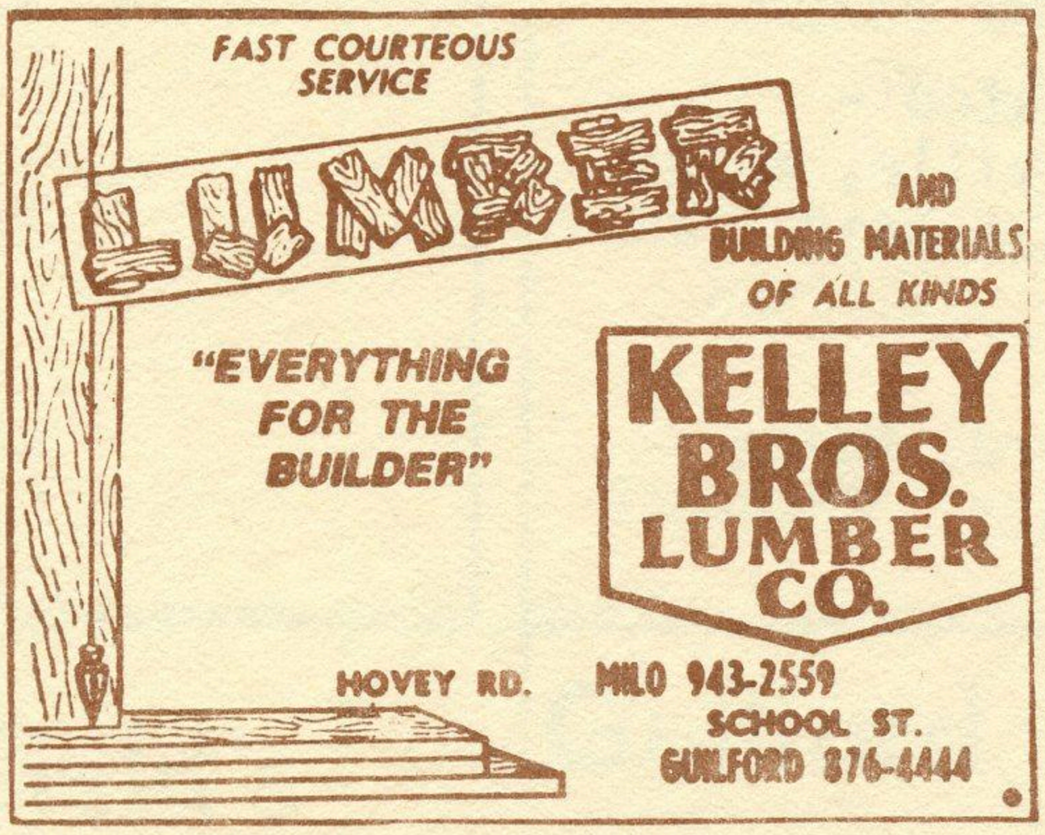

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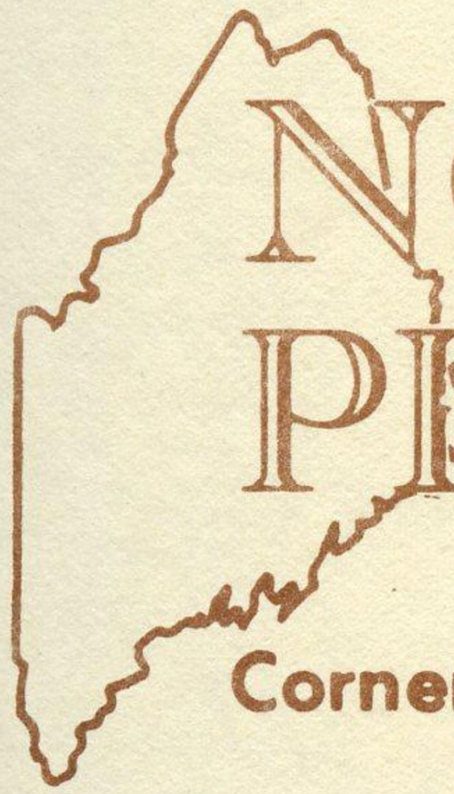

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We apologize for errors in recipes. Please use this page for corrections.

Pg. 63 -- Cheese Pit

Pg. 84 -- Ginger Snaps - Flanders
1/2 cup molasses

Pg. 97 -- Oatmeal Cake - Woolsey
1/2 tsp. salt in place of the second soda
Frosting: 1/2 cup cream instead of milk, 9 tblsp. oleo. Boil 1 1/2 min. and add 1 tsp. vanilla

Pg. 79 -- Toffee Squares - Laird
1 cup butter, not oleo

Pg. 108 -- Peanut butter Fudge - Melia
1-8 oz. jar peanut butter